

THE NATIONAL

APRIL 25, 1953

Provisioner

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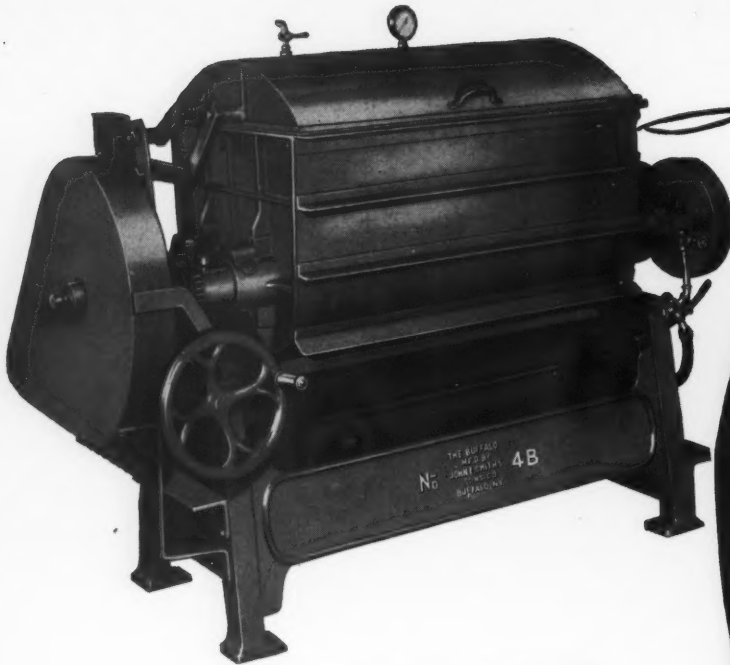


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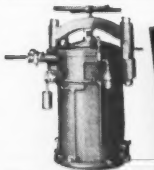
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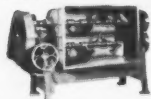
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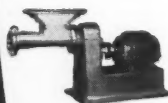
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THE NATIONAL

Provisioner

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USDA Proposes New VE Control Regulations

Packers concerned with the continued existence of VE will be relieved to know that the federal government is finally preparing to take stricter measures to deal with this swine disease. Since June 16, 1952, the disease has spread into 40 states and the District of Columbia. Parts of 15 states are presently under federal quarantine. Under new regulations drawn up by the Department of Agriculture, interstate movement of swine with VE or swine which have been fed uncooked garbage would be more closely regulated than in the past. There are many other requirements, including more rigid inspection of all garbage feeding operations. See page 24.

On April 22, USDA announced that new VE quarantines had been imposed in several counties in Texas and had been removed in one county in Tennessee so that State is completely free of the disease.

AFL Holding National Conference Here

At an unprecedented meeting in Chicago next week, meat packing union employes will embark on a constructive approach to their problems. The Amalgamated Meat Cutters and Butcher Workmen, AFL, invited industry employers to address a group of 1,000 representatives of locals from all over the country. A dozen or so packer executives were quick to accept the opportunity of presenting management's views. More about this meeting on page 16.

MID Approves Grading of Wholesale, Retail Cuts

Packers may now carry the grade designation placed by a federal grader on beef, veal or lamb carcasses to the wholesale or retail cuts. This ruling (MID Memo 187) appears to be a logical development stemming out of the trend toward prepackaging and greater breaking up of carcasses at the packinghouse or the wholesale level. It permits the grade to be placed on wholesale or retail cuts or on boxes or other containers in which the cuts are sold.

Export Beef Purchases Total 2½ Million Lbs.

The Department of Agriculture has purchased 2,370,000 lbs. of carcass beef for Greece, as of April 22. Average price paid was 28.23c. For the most part the beef has graded U.S. Utility.

THE STORY covering the AMA packaging exposition, which begins on page 8, is a production achievement seldom attempted by trade publications. Although the exposition did not end until April 23, first copies of THE PROVISIONER began rolling off the presses late that night. This story was handled "fast," but thoroughly and accurately. It's a well illustrated report of the exposition, condensed for the meat packer and directed toward subjects of particular interest to him. Our readers in the Midwest will get their copies Saturday, those farther away on Monday and NIMPA conventioners at the meeting which starts April 26.



Visitors compare difference in Pliofilm stretch wrap with hand iron seal.

40,000 packaging enthusiasts attended.

Packaging Potential Unlimited



In the workshop exhibit, Ruth Kellogg and J. Goff.



Betsy Flagler, Sylvania, examines prepackaged beef.

Mile-long AMA show reveals that sky's the limit in packaging your products with new materials, new machines

PACKAGES, packaging materials and machinery for almost every type of product, business volume and distribution setup constituted the four-day fare of meat packers who attended the twenty-second national packaging exposition, staged in Chicago this week by the American Management Association.

More than 340 exhibitors of machinery, equipment, materials and services showed their wares on Chicago's Navy

Pier to 1,500 packaging executives and technicians and to thousands of management officials from all fields of business.

A packaging conference dealing with many of the problems encountered by industry and business in carrying out its \$7,000,000,000 annual packaging activities was held concurrently with the exposition. Talks at the conference covered such topics as: new horizons for packaging; organizing and coordinating

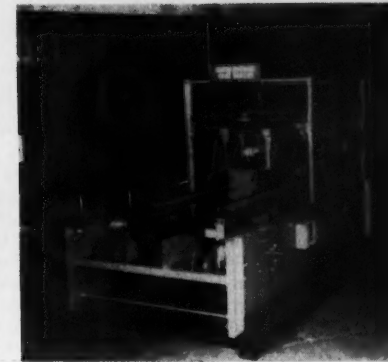
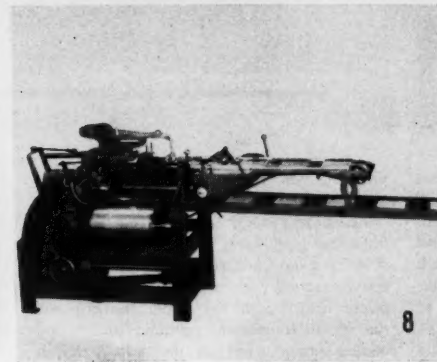
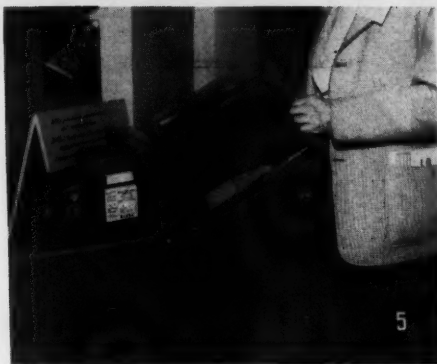
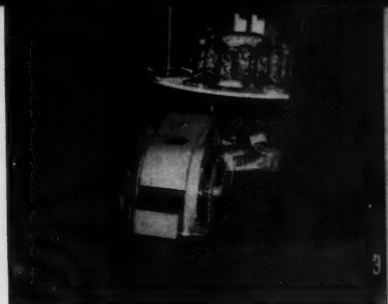
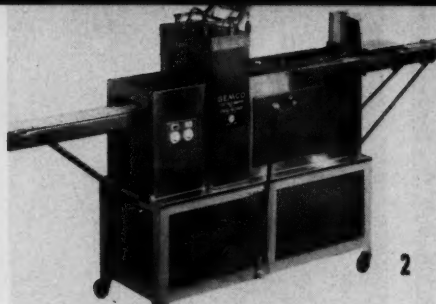
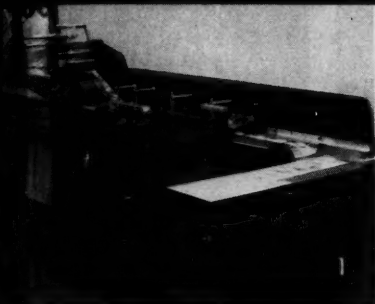
packaging activities; testing consumer acceptance of new label designs; characteristics and applications of new plastic films; reduction of product damage in shipping; measuring material handling truck performance, and packaging considerations in converting to self-service.

A new "workshop exhibit" of forms, brochures, specifications, purchase orders and inventory records which are actually used by a number of firms in

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1953



1. DURING AMA's national packaging exposition this unit wrapped cracker packages, two crackers high and two crackers long, at rates over 300 per min. The machine has a hopper feed and automatically moves product in line, wraps it with a longitudinal seal and makes a cut-off with heat-sealed crimped ends. Hudson-Sharp Machine Co., Green Bay, Wis.

2. USING LIGHT WEIGHT transparent films and requiring no supporting card, tray or board, machine can handle up to 60 packages per min. Unit has automatic loader, in-feed and discharge conveyor. It is suitable for luncheon meats, bacon, hamburger steaks, etc. It has variable speed drive, thermostatic heat control and, if desired, electric eye for registering printed design. General Machinery Corp., Sheboygan, Wis.

3. TAPE SEALER measures out sealing tape in lengths of 3, 4, 6 or 8 in. An instant release pinch roll simplifies threading the tape in machine. Automatic pressure brush moistener insures consistent, all over moistening of gummed surface. Unit has visual water reservoir. Feather weight control lever instantly feeds, moistens, cuts off and delivers tape. Nashua Corp., Nashua, N. H.

4. FOOT-OPERATED jaw-type sealer heat seals Polyethylene bags having a thickness of from one to ten mills. Adjustable heat control gives continuous and accurate heat output to sealer bar up to 550° F. Dial registers heat temperature. Sealing bar lengths come in sizes 8, 10, 12 and 15 in. Sealing jaws are covered with special impregnated Teflon. Unit can also handle Pliofilm and vinyls. Pak-Rite Machines, Milwaukee.

5. MAXIMUM PROTECTION for shipment of frozen meat products in l.c.l. lots is provided by the insulated box used in conjunction with insulated liners. With a minimum of dry ice, the box provides protection during normal shipping cycle, has a 0.2 K factor. Jiffy Mfg. Co., Hillside, N. J.

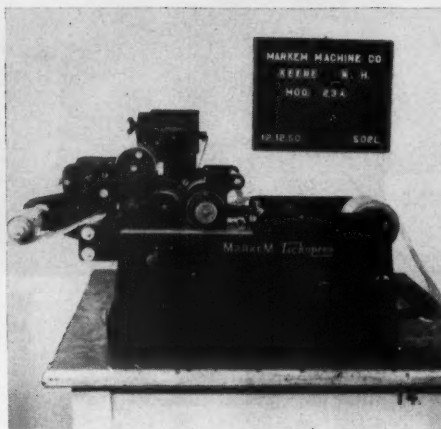
6. SCALES ARE designed for accurate check weighing. They feature large size platters and magnified graduations on dial of scale. Indicator travel is one inch to one ounce for great accuracy and speed in reading. Models come in 5-, 20- and 50-lb. capacities. A choice of platters and scoops can be made. Toledo Scale Co., Toledo.

7. UNIT APPLIES glue on cases in a spot pattern on 3/4 in. centers, achieving an economy in glue consumption and

faster and tighter adhesion. The machine can seal cases 8 to 24 in. long, 6 to 16 in. wide, and 5 to 18 in. high. Adjustments between case sizes can be made in five minutes. Depending on size, unit can seal up to eight cases per minute. It occupies an area less than 30 sq. ft. and is available in portable models. Uses regular glue which it filters through screen before application. J. L. Ferguson Co., Joliet, Ill.

8. THIS MACHINE overwraps small packages in heat-sealing cellophane, Pliofilm or acetate. Wrapping material is folded on ends, with the end flap the last fold made on the bottom of the package, and sealed with the new reciprocating sealer along with center bottom seam. This assures a complete moisture-proof seal. Hayssen Manufacturing Co., Sheboygan.

9. CASE SEALER uses heaters quickly to dry the adhesive on the top and bottom seal. The speed of sealing is hastened by the use of a hot air blast directed at the thin film of applied glue. An automatic valve shuts off the blast when inner flaps do not meet. Film is applied by driven glue rolls. The machine is adjustable to a wide range of case sizes. A.B.C. Packaging Machine Corp., Quincy, Ill.



10. COMPLETE PACKAGING, from base board feeding to label imprinting and attachment, is featured by this wrapping machine. Unit automatically feeds base board into flight bars of in-feed conveyor which carries product to machine proper for overwrapping with cellophane, glassine or other heat-sealing material. Size adjustments can be made in a few minutes. Die cut label attachments affix the labels anywhere on the girth of the package. Labels are automatically coded. Oliver Machinery Co., Grand Rapids, Mich.

11. FIBERBOARD SHIPPING containers treated with a special rodent-repellent material, Good-rite z.a.c., have resisted rodent damage in tests conducted by the Fish and Wildlife Service. The treated boxes repelled rodent attacks for as long as 45 days. Untreated test boxes were gnawed the first day of exposure. The material is odorless and repels on a taste

principle. B. F. Goodrich Chemical Co., Cleveland.

12. LEAKPROOF ALUMINUM foil container for packaging prepared meat meals. A sealing device applies heat and pressure simultaneously to a thermoplastic-coated paper ring which fits under the crimped rim of the aluminum container and to the coated paper used as the lid. A nylon tear string is inserted between the lid and the foil container for easy opening. Phoenix Industries, Inc., Indianapolis.

13. POLYMERIZED LOIN wrapping paper will not stick to meat when frozen and strips cleanly and easily from thawed loins. The paper is odorless, light in weight, and is easy to handle. It has a glossy white finish and is tough and resists bone puncture. The wrap is said to be suitable for all meat and poultry products. Central States Paper and Bag Co., Inc., St. Louis.

14. AT RATES UP to 150 per min. the

machine imprints tickets, tags or labels measuring as small as 1/2 by 1 in. or as large as 4 1/2 by 2 3/4 in. Type is set by operator from several available type faces. Overprints are made either on blank stock or on preprinted display stock. The unit can be equipped with an automatic counter. Markem Machine Co., Keene, N. H.

15. TEAR STRIP TAPE opens any size shipping container with the ease of opening a package of cigarettes. Specifically designed for super market and mass display packaging, the new tear strip permits the individual packages within the shipping container to be unpacked in 40 per cent of the time needed to handle other shipping containers. Damage to product is greatly minimized. Tear strip can be located anywhere between score lines. Developed by Minnesota Mining and Manufacturing Co., St. Paul, Minn., using Celanese Corporation of America acetate film.

solving day-to-day problems in connection with packaging was featured at the conference. One section of the exhibit was furnished by Swift & Company. It included such items as specifications for twine; directions for setting up cartons; company practices in storing transparent films, and surveys on shipping container utilization and package supply inventory.

Swift uses "pounds per cubic foot" as an index of shipping container utilization. If the container is not packed to capacity, there may be damage to the package and/or product. During a capacity use program in one plant, the

average loading was brought up from 35 lbs. per cu. ft. to around 40 lbs. per cu. ft. within a six-month period.

The expanding interest in consumer type packaging for the meat field was reflected in the exposition halls by an increase in the number of meat packages and a wider range of equipment and materials suitable for packinghouse use. Moreover, many of the devices, packages and materials which were shown in use for non-meat foods, do have a direct or indirect application in the packing industry.

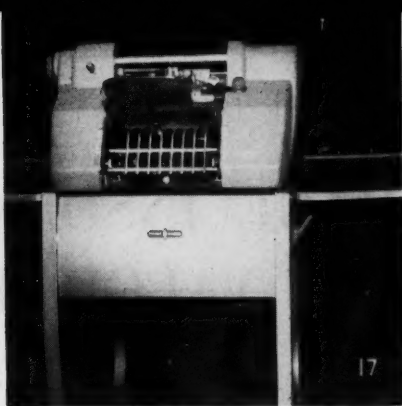
Use of a food-grade antioxidant as a barrier or oxygen trap in the materials

used to package oxygen-sensitive foods, such as lard and bacon, was one of the ideas brought out at the exposition. Dr. R. W. Bentz, senior chemist of the food laboratories of Eastman Chemical Products, Inc., described the action of Tenox (as used in packaging material) in rendering inactive any oxygen which penetrates the material or is present in the container at the time of packaging. Tenox in packaging material is also reported to stabilize the natural oils in the foods which may be absorbed by the wrap, carton, etc.

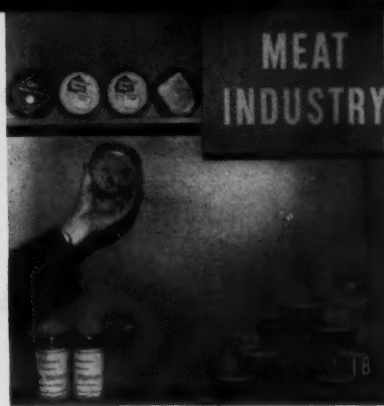
Another new Eastman development is a food grade peelable plastic into



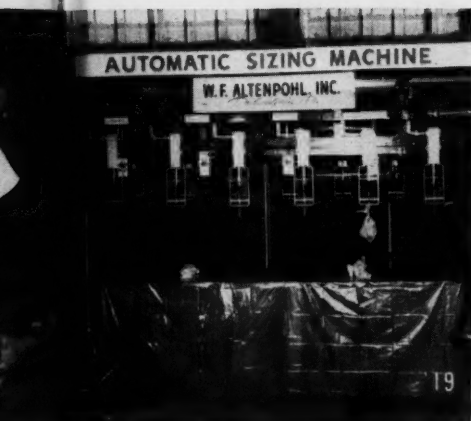
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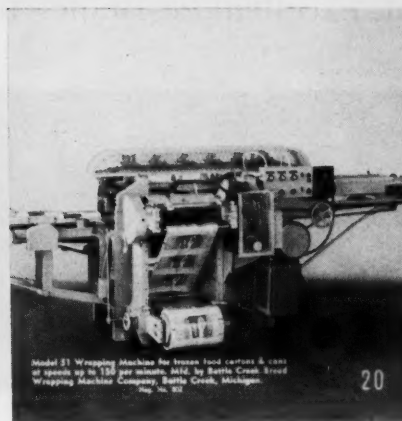
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21

16. SINGLE UNIT WRAPS and labels sliced sausage meat packages in square, oblong or oval shape. Unit has production of from 40 to 100 packages per minute. Pocket wheel head changeover to different shape package can be made in seven minutes with screwdriver. Unit will wrap with foil, cellophane, glassine, and other heat-sealing materials. It places the label on rosette side of package. Wrap-King Corp., West Springfield, Mass.

17. THIS DEVICE both counts and imprints at the same time at rates up to 1,000 per minute. It can perform either operation of counting or imprinting. Varied letter sizes up to $\frac{1}{2}$ in. and characters per line are available. The unit can handle different thicknesses and shapes in labels through simple and quick adjustments. Pitney-Bowes Inc., Stamford, Conn.

18. VAPOR AND MOISTURE proof plastic containers with a patented double seal

lid that reseals tightly are said to be ideal for moist type meat products such as sandwich spreads. Lids, which are available in many colors in plain printed or mold-in design, require no special tools for sealing. Containers come in 4, 6 and 12 oz. capacities. They are light in weight and reusable. Buckeye Molding Company, Miamisburg, Ohio.

19. AUTOMATIC SIZING conveyor grades by weight up to 4,200 pieces of poultry per hour. While currently used in the poultry field, the unit can be adapted to size meat cuts in any weight ranges including carcasses. The overhead unit occupies no floor space and automatically discharges at predetermined station by weight. It reduces labor required for sizing by at least half. W. F. Altenpohl, Inc.

20. DEPENDING UPON package size, unit can wrap up to 160 packages per minute, using wrapping materials such as

self-sealing cellophane, waxed papers or heat-sealing foils. The unit is ideal for frozen meat packages and handles sizes in length from $3\frac{3}{8}$ to $5\frac{1}{4}$ in.; width, $3\frac{3}{4}$ to 4 in. and height, $\frac{3}{4}$ to 2 in. Changeover requires only 15 min. It seals in envelope style end fold or last fold up from bottom. Spring-mounted folders and elevator well compensate for bulges and slight irregularities in package, making a tight wrap. The roller-fed unit is fully automatic. Battle Creek Bread Wrapping Machine Co., Battle Creek, Mich.

21. FLUORESCENT PACKAGES provide a high level of eye appeal and lend themselves to promotional merchandising. Inks are available in many different colors. The treated fluorescent board retains its illuminating qualities for six days under normal show case and store lighting. The material is available for meat product packaging. Sutherland Paper Co., Kalamazoo, Mich.

which meat cuts, such as hams, can be dipped to give them a coating which prevents moisture and flavor loss.

Another development which attracted attention at the packaging show was a rodent-repellent shipping container treated with Good-rite z.a.c., a product of B. F. Goodrich Chemical Co. The material may also be applied to multiwall bags, burlap, etc., to give them rodent repelling quality.

An automatic sizer, already in use in the poultry industry for weight grading fowls, attracted the interest of some meat packers who believe that the idea might be adapted to grading

pork cuts, etc. In poultry installations of the W. F. Altenpohl sizer the bird is carried along a rail conveyor over a succession of scales until it reaches one set for the weight range within which its own weight falls. The fowl is then automatically dropped into a cooling vat.

Inclusion of a packet of silica gel and activated carbon in food packages results in the pickup of off-odors and moisture. Packets for the mixture are made of Celanese acetate film and sulphite paper.

Detection of metal embedded in a product, even through a finished pack-

age, can be accomplished with an electronic detector made by E. W. Brilmayer Laboratories, Inc. In many cases metal contamination of foods has been found to occur in the period between initial product processing and packaging.

Lard is among the products being bulk-packaged at lower cost in paper-board boxes or drums lined with a new type of vinyl film. Container storage space is saved and the user can empty the fat more easily.

Among other interesting new packages, materials and units of equipment displayed at the exposition, many of



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THE DOW CHEMICAL COMPANY, *Plastics Department*, Midland, Michigan.

you can depend on DOW PLASTICS



which are illustrated on pages 9, 10 and 11, were the following:

Flexible machine for wrapping and labeling sausage in heat-sealing films and foil by Wrap-King Corp.; Label imprinter and counter by Pitney-Bowes, Inc.; Vapor- and moisture-proof plastic containers for meat and other foods with double seal lid by Buckeye Molding Co.; Saran wrapping for boneless butts by Dow Chemical Co.; Packages with flashing fluorescent appearance as combination of treated board and special ink by Sutherland Paper Co.; Complete packaging, from base board feeding to label imprinting and attachment, on one machine by Oliver Machinery Co.; Leakproof aluminum foil container for prepared meat foods by Phoenix Industries, Inc.

Polymerized loin wrapping paper which will not stick to frozen meat and strips cleanly by Central States Paper and Bag Co.; Tag, ticket and label imprinting by Markem Machine Co.; Foot-operated sealer for bags of polyethylene, Pliofilm, vinyls, cellophane, glassine and laminates by Pak-Rite Machines; Automatic imprinter for shipping containers by Adolph Gottscho, Inc.; Machine for vacuuming and heat sealing 40 packages per minute by Standard Packaging Corp.; Overwrapper for small packages using heat sealing cellophane, Pliofilm or acetate by Hayssen Manufacturing Co.; Bulk check weighing scales with large platter and magnified dial gradations by Toledo Scale Co., and wrapper for luncheon meat, bacon, etc., using light weight film and no board by General Machinery Corp.

PICKING A PACKAGE: At the packaging conference, E. A. Miller, vice president of the Jewel Tea Co., predicted that packaging for consumer sales will continue to change in the next few years even more than it has in the past few.

In "the never-ending job of finding the right package to suit everyone," don't be satisfied with what the artist shows on the drawing board "but take it out into the retailer's store and experience along with that new package all the jobs that it must do," he suggested. "Take it into the kitchen and pantry. . . . Not only must you fit the retailer's shelves and know that your package is easy to put on the shelving to eliminate expense, but you must also think of the consumer putting it over the kitchen sink or wherever she happens to have room to store it. It must be easily handled with those little hands—naturally one hand is preferable because maybe the other hand is holding the baby."

From the consumer's point of view, small packages are more convenient in many cases, Miller pointed out. "If you find one of your packages so large or heavy that the average woman must use two hands to handle it, consider a new package." Also consider, he advised, how she will store the package or its contents and how long the product will keep.

Soft colors seem to be most popular



Du Pont featured an educational presentation on shopper's reaction to various packages, stressing the importance of adequate product visibility and product information along with suggested recipes.

at the moment, Miller reported. In choosing color the packager also should take into account contrast with the competitor's package, product or package identity, and the background of the retailer's shelves. "Maintain a contrast of colors on your labels or packages so that they are readable," he advised. "That's where both the retailer and the consumer will criticize most—if the information that you put on a package isn't easily readable."

And make that information accurate, he insisted. "At all times be 100 per cent honest with what you say on your package."

Package handling and shelf appearance are both expense items for the retailer, Miller pointed out. In a recent survey Jewel Tea Co. found that the cost of stocking its shelves with staple or dry groceries was 40 per cent of the cost of handling the items and price marking was another 20 per cent. In these two items alone, he said, 60 per cent of the cost of handling products is affected by the package or shipping container. "Perhaps," he suggested, "you can find new efficiencies in these two areas that are making it necessary for the retailer to widen the spread between wholesale and retail costs."

It is interesting to note that suppliers are already giving consideration to one phase of the problem mentioned by Miller; shipping containers which open with a "zipper" were on display at the exposition.

TOO MANY HANDS: In another conference talk, Edward A. Lindquist, manager of the packaging division, National Biscuit Co., declared that too many manually performed packaging operations are still employed in various fields of industry.

"These operations by hand are expensive, inefficient, time-consuming and wasteful—and they are a stumbling block in the path of packaging prog-

ress," Lindquist said. "In this day of invention and electronics, to package manually is to continue to contribute unnecessarily to production costs and to merely mark time when we ought to be marching ahead."

The goal of packaging at NABISCO is mechanization and automatization of packaging lines to the greatest extent possible. Packages must be the type, he said, that will keep products ahead of the competition and at the same time will be economically produced and easily handled.

NABISCO packaging is coordinated by a committee with a chairman and representatives from purchasing, sales, merchandising, production, research, engineering, and advertising. The committee passes on all new packaging and its decisions are binding on all departments. When a packaging idea is adopted "the various departments proceed at high speed in turning the adopted idea into reality."

With top management represented on the packaging committee, Lindquist stated, its members are able to keep in constant touch with current developments in the field and to make decisions. Latest information concerning new packaging is steadily sifted and the findings are used to help determine the best course of action for the packaging operation.

NABISCO looks for packages that will retain the product's freshness and quality (shelf life), look attractive to appeal to the customer (design), be easily opened and reclosable, have identification, keep the product from breaking, and sell at a price the consumer can afford.

PACKAGE NOW SALESMAN: A prediction that before long there will be comparatively few sales tables—food or non-food—where prospective customers and sales people meet face to face, was voiced by Walter S. Dris-



Appetizing appearance... **IN ARMOUR NATURAL CASINGS!**



Armour Natural Casings
help keep your sausage

- Looking good!
- Tasting good!
- Selling well!



Yes, your sausage will have that plump, well-filled look *before* and *after* cooking, because

Armour *Natural Casings* cling tightly to the meat. They come in a wide variety of uniform sizes and shapes to fit all your needs.

Casings Division • Chicago 9, Illinois

ARMOUR
AND COMPANY

kill, general sales manager of McCormick & Company.

"This fact," he declared, "presents a real challenge to the ingenuity of the packaging business. All shoppers today, whether they be men or women, are highly intelligent and want to pick up a package which will literally speak and tell a direct and honest story to encourage them to sample the various products."

Alert, aggressive packaging can do more to reduce the costs of distribution than any other one factor that influences those costs, according to Driskill. Distribution costs absorb, on the average, 50¢ of every consumer's dollar. Through attention to population shifts, shopping hours, and above all one-stop shopping with self-selection and self-service, super-market retailers have cut their distribution costs from the 45 to 50 per cent of a few years ago to 16 to 18 per cent today. Other retailers are beginning to adopt their pattern.

As a result, Driskill pointed out, the desirability of designing a selling package with "shelf velocity" is becoming more and more vital to the success of manufacturers and retailers alike. "Money invested in the proper package design can certainly be the most profitable investment any manufacturer could make, and thus the package could easily become the lowest priced but at the same time the most productive salesman any organization could employ."

As retail business becomes more and more concentrated in fewer hands and self-service and self-selection become economically more desirable, we "are rapidly getting more and more into an era of impersonal selling—or perhaps better said—into the era of a selling package," Driskill said. Where brand substitution was once the function of the retail sales person, it is today the function of the package itself through visual displays, point-of-sale advertising, and the merits of the package. As a result the package must be well designed, tailored to the product, and capable of literally selling itself.

Packages must also be tailored to the markets they are trying to reach, Driskill warned. "We must know where the potential exists for whatever products we are selling and the most profitable way of reaching this potential."

Since 1940 the population of the United States has increased 22 per cent, the number of children under ten has grown 57 per cent, and the number of family households has increased by 33 per cent.

Rural population is declining relatively and urban population rising, but in the ten largest city areas population growth since 1940 has been two and a half times as great in the suburban areas as in the cities themselves. This shift to the suburbs, Driskill pointed out, has been largely responsible for the development of one-stop shopping



Typical of the many production type demonstrations attracting visitor attention was Sherman Paper Product's tamper-proof sealing featuring a special paper which sticks only to itself and not to the product.

centers. Working women constitute about a third of the adult female population. Since working conditions largely force them to patronize downtown stores, they represent a market tailor-made for downtown retailers.

A LOOK AT FILMS: Coated or laminated combinations of plastic films offer tailor-made sheets for practically any packaging job, Charles M. Woodcock of the central laboratories of General Foods Corporation told those attending the conference.

The basic types of packaging film—cellophane, vinyl films, Pliofilm, polyethylene, and Saran—all have valuable properties, but each has drawbacks that may make it difficult to handle or is deficient in some functional property, Woodcock pointed out. Many of these drawbacks can be minimized by combinations.

As an example, he described the frozen orange juice envelope which needed to be moisture-resistant, strong, durable at low temperatures, oxygen-

resistant, easily and attractively printed, as well as adaptable to high-speed automatic operation. No single film met all these requirements, but a combination of cellophane and polyethylene was developed with the oxygen resistance and printability of cellophane and the strength, low temperature durability, and weld-type heat seal of polyethylene.

Use of combinations of film with a paper base has become so extensive that it constitutes a major trend throughout the packaging industry, Woodcock said. It enables packagers to take advantage of the properties of the films without having to replace existing packaging equipment, much of which is not capable of handling film. Because of their paper surface, paper-plastic sheets will operate on most types of conventional wrapping, forming, and sealing equipment. They also make it unnecessary to effect radical changes in the appearance and in the form of well-established packages.

Printing has been a major problem with thermoplastic films, according to Woodcock. However, he reported, considerable progress has been made in improving the adhesion of inks to films.

Woodcock described polyethylene as "today's boom baby" in the plastics field and said that it will do many things well or better than other materials. Among polyethylene's weaknesses, he mentioned sensitivity to some types of grease, deficiency in moisture resistance, and cloudy appearance. Strong points of some of the other films, Woodcock stated, include cellophane's suitability for printing; cellulose acetate's breathability; the strong heat seals and overall physical strength of vinyl films; the toughness and stretchability of Pliofilm, and Saran's extremely high resistance to moisture transmission.

MATERIAL HANDLING: "Very slipshod" is the way David C. Prosser,



Model, wearing dress made from printed cotton used in the manufacture of animal feed bags, passes out packages of buttered pop corn to visitors.

Minnesota Mining and Manufacturing Co., described the selection and application of material handling trucks by industry.

If the maximum potential of these machines is ever to be realized, he said, the tools of scientific management that apply to them must be discovered and provided. For example, by installing material handling trucks and palletization Minnesota Mining was able to reduce crews in its receiving warehouses from 145 men to 47 men, but investigation showed that better use of the equipment could save an additional \$100,000 a year.

To develop a measurement tool, company engineers broke the fork truck operation down into six basic elements. Each element was measured individually and under controlled conditions, and a time value based on the measurement was assigned to each. After determining what safety and productivity rules and regulations applied to a given operation, the engineers determined how the operation was to be performed and then described the operation in terms of the six basic elements.

This description, showing the sequence of the elements, was set down in a "standard work procedure." The time required to perform the operation was determined by adding the standard time values for the various work elements required, with allowance for rest and delay. Each model and type of truck used in material handling was measured in this way, and the resulting information was put into a form that was catalogued for easy reference.

This measurement tool has a number of applications, Mr. Prosser reported. It gives the manager of material handling operations a sound basis for controlling his costs. For example, measurement of material handling in a new warehouse indicated the trucks in the area were being utilized only 45 per cent of the time. By increasing utilization from 45 per cent to 90 per cent, \$30,000 a year could be saved.

SHIPPING LOSSES: While heavier carloading and faster road and yard movement of trains are partially responsible for the \$107,000,000 loss and damage claims against U. S. and Canadian railroads in 1952, Warren R. White, container engineer of the Union Pacific Railroad, told the conference that merchandise and containers are less sturdy than they formerly were.

"No one expects," White asserted, "that industry is going to give up fibreboard shipping cases and go back to the solid lumber boxes . . . Yet it would be foolish to say that they offer as much protection. . . .

"All too often the condition of a jumbled-up load at destination is blamed on rough handling," White said. "Without denying that rough handling exists, and is responsible for a certain amount of damage, it is blamed for more than its share." A recent comprehensive survey of ship-

ping damage made by the railroads and the Fibre Box Association attributed 27 per cent of the causes of claims to conditions under the railroads' control, 34.4 per cent to conditions under the shipper's control, and 38.6 per cent to all other causes. Of the damage under the control of the shipper, 18.6 per cent was attributed to poor arrangement of load and 15.8 per cent to loose loading.

For the past several years, White reported, Union Pacific's loss and damage prevention organization has been working with shippers of canned goods to improve loading methods. One of the changes made was the substitution of "bonded block" or "brick wall" loading of cases (criss-crossed to form a tiered stack) for the old straight stacking. Average claim per claim car in 1950 was \$13.13; the following year it dropped to \$9.78, "and a further reduction is in prospect for 1952. It can be done! What applies to canned goods is equally applicable to most case goods of uniform size."

Shippers can do much to keep their goods from damage in transit, according to White. He suggested use of containers that are designed to withstand the weight of the mass behind them in case of impact, proper storage of paper and paperboard containers to avoid brittleness resulting from drying, and reporting to the carrier the need for special cleaning of cars when they have carried commodities that might contaminate the car floor.

Cars stopped for partial unloading in transit contribute more than their share to damage, White reported. Some shippers bulkhead each stop portion separately, eliminating error in the identity of the several shipments and usually making it unnecessary to rearrange the load for subsequent destinations. "In most cases the extra cost is no greater than the allowance made to have the job done improperly."

• • •

Industry Argues Against "Packer Pay" Loophole

For some time meat packers have been attempting to gain repeal of a proviso in the Agricultural Appropriations Act, used by the Meat Inspection Division during a few months last year, to assess a portion of meat inspection costs against the industry.

This week, John R. Jones, representing the American Meat Institute, presented the packing industry's views before the agricultural appropriations subcommittee. NIMPA's general counsel Wilbur La Roe also made a statement before the committee.

New Navy Provisions Office

A Provisions Supply Office has been established at the Naval Gun Factory, Washington, D. C. It will have control over the physical properties of food, food preparation and food service methods and practices for the Navy.

AFL Staging Unique Approach to Trade Union Problems

THE Amalgamated Meat Cutters and Butcher Workmen, AFL, will seek the help of leading meat packers in working out solutions to problems facing the industry.

A national conference of Amalgamated representatives will meet at the Sherman hotel in Chicago, starting next Monday. Among the speakers who have accepted the union's invitation to talk are Wesley Hardenbergh, president, American Meat Institute; Frank Green, vice president and general plant manager, Armour and Company; Henry Schumacher, merchandising service department, Swift & Company; Oscar Mayer, III, vice president of plant operations, Oscar Mayer & Co.; Joseph Hall, president, Kroger Co., and representatives of other chains.

"The meat industry is among the last of America's basic industries which is fast facing a technological revolution," Earl W. Jimerson, international president, and Patrick E. Gorman, secretary-treasurer of the Amalgamated, asserted in announcing the meeting.

"New innovations," they said, "usually create some consternation in the minds of the unionized members and frequently create industrial unrest which is not good for the workers, the employers or the public. We realize that no trade union can stop technical progress. A sensible approach to these problems, however, can prevent industrial unrest which could and sometimes does lead to strikes."

A practical approach, Amalgamated leaders felt, was to invite leading employers to give their views on this matter. Letters were addressed to executives of the largest corporations in the meat and food industries. The response has been encouraging, a spokesman said.

It is expected that among the specific topics of discussion will be beef killing on the rail. To date only one plant in the United States, Liebmann Packing Co., has adopted the system. A film of this installation will be shown.

Unionized workers in every field of meat and poultry operations, including meat cutters, packing plant workers of all departments, stockyards workers and butchers in retail stores, will be represented—about 1,000 delegates from more than 500 local unions.

By presenting this type of program, Amalgamated officers believe the delegates will gain a sound background for considering union problems.

"Trade unions have an obligation to do everything within their power to promote industrial peace in the same manner as our nation's statesmen are expected to do everything to promote world peace," Gorman said.

Rezanka Retires; Tuerk Will Head Miller & Hart

Richard Rezanka, president of Miller & Hart, Chicago, has announced that he is retiring May 1. This month Rezanka is completing 40 years with the firm. For almost three years he has been its president.



R. REZANKA

Following a directors' meeting Tuesday, new officers were announced: President, Conrad Tuerk; vice president, H. E. Reilly, and treasurer, Clarence P. Ehlers. Tuerk has had many years experience and is well known in the meat industry. Reilly has been assistant to Rezanka for the past 18 years, and the new treasurer has been with the company for about 15 years.

Rezanka will remain on the company's board of directors. Mr. and Mrs. Rezanka plan to spend this summer in Minnesota, near Pequot Lakes.

Russell Packing Co. Buys Former Wimp Packing Co.

Russell Packing Co., Chicago, will begin operating the Wimp Packing Co. as a subsidiary on or about May 1, Russell officials announced recently.

Wimp Packing Co., located at 1127 W. 47th pl., Chicago, enjoyed a reputation for quality beef for many years, Wimp Baby Beef being a by-word throughout the beef trade. The company went out of business and the plant has been closed for about a year.

Irvin M. Kamis, who has had 22 years experience in beef packing in the Chicago stockyards area, will be in charge of the new firm. He will be assisted by Henry Levine and other beef personnel of the Russell Packing Co. Levine has been in charge of beef sales for Russell.

The Wimp Packing Co. will operate under government inspection and the plant is currently being remodeled.

Los Angeles Plant Remodeling

Survall Packing Co. of Los Angeles is completing a new three-bed killing floor and is adding a hot box, a holding cooler and an equipment wash room. New facilities will include a moving top viscera inspection table for calves and other small stock.

Swift Announces Election of Three New Vice Presidents

Three new vice presidents have been elected by Swift & Company's board of directors.

The new officers, who were announced by President John Holmes, are: Robert W. Record, who will be



R. W. RECORD



W. P. AYERS

in charge of plant operations in addition to the printing and suggestion plan departments; William P. Ayers, who will direct the company's dairy and poultry and ice cream departments, and Harold N. Goodspeed, who heads the A. C. Lawrence Leather Co., Peabody, Mass., a division of Swift & Company.

President Holmes also announced the retirement of K. H. Clarke, vice president, after 38 years with the company. Clarke is retiring May 1 at his own request. He was elected vice president in 1938 and placed in charge of purchasing, by-products and allied departments. Later he assumed direc-

tion of plant operations, printing and suggestion plan departments. Prior to his election as an officer he was active in management supervision of meat packing plants. He began his service with Swift & Company in 1915 at S. St. Joseph, Mo.

Record will take over Clarke's duties as vice president, May 4. For the past six years Record has been on President Holmes' staff, assisting in plant management operations. Formerly he served as manager of Swift's meat packing plant at Columbus, O., and assistant in the offices of former



K. H. CLARKE



H. N. GOODSPEED

Vice President A. F. Hunt and also Clarke. Record started with Swift in 1924 at S. Omaha.

All of Ayers' 27 years service has been in Swift's dairy and poultry operations. Goodspeed has been with A. C. Lawrence for 40 years.

PERSONALITIES and Events OF THE WEEK

►Harman Packing Co. of Los Angeles is completing modernization and expansion of its killing and dressing facilities. A new concrete and brick structure houses a two-bed beef killing layout, a mezzanine area for hog slaughter and bleeding; dressing rooms are located in another section of the two-story building. The unit was designed by Smith, Brubaker & Egan of Chicago and equipment is being furnished by Cincinnati Butchers' Supply Co.

►Cudahy Packing Co., Wichita, took an active part in the second annual Wichita Fat Barrow Show, held re-

cently. Judging of carcasses was held at the Cudahy plant there and M. E. Corcoran and N. S. Barton of Cudahy participated in the judging, along with livestock specialists of Kansas State college.

►George A. Schmidt, Jr., president, Stahl-Meyer, Inc., has been appointed local chairman of the educational meat program in New York city which the National Live Stock and Meat Board is presenting May 12 to May 16. Titled "New Ways with Meat," the program consists of a series of television programs to be given on WABC-TV with supporting articles in the *New York World Telegram & Sun*. Schmidt's committee is arranging a preview meeting for retail meat dealers at Hotel New Yorker, May 11. Other committee members are P. W. Beltz, Swift & Company; J. J. Hanley, Wilson & Co.; G. R. Harrison, Cudahy Packing Co.; John Krauss, John

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PIN-TITE is the best shroud cloth for you! Outlasts ordinary shrouds many times over. Pulls tight without tearing. Special weave permits complete aeration. Bleaches white and marbleizes. The bold red stripe identifies the *Extra Strong* pinning edge. Save time—Save money—Use **PIN-TITE**. Mail the coupon for your free working sample.

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Full Length!
STOCKINETTES



FORM-BEST forms your hams better . . . absorbs less . . . boasts an absolute minimum of shrinkage. This is the stockinette you've been hearing about . . . the full length stockinette that is stronger and more elastic . . . **FORM-BEST** stockinettes can be applied in half the time—easily and quickly. A trial will convince you.

Use the coupon below for free samples and prices. **SEND NOW** and receive a valuable, free "SURPRISE" GIFT!

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Gentlemen: Please send free samples as indicated below:

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Krauss, Inc.; R. J. Schoelkopf, Trunz, Inc.; J. Eschelbacher, New York State Association of Retail Meat and Food Dealers; Chester Halnan, U. S. Department of Agriculture, and A. Laufer, New York State Food Merchants Association.

►Dr. Roy C. Newton, vice president of Swift & Company in charge of research, will speak at the third annual National Institute of Animal Agriculture to be held next week on the Purdue university campus, Lafayette, Ind. Secretary of Agriculture Ezra Taft Benson will address the banquet on Tuesday night on the subject, "Reshaping the Future." Another speaker is Elmo Roper, public opinion analyst who has undertaken several problems for the meat packing industry.

►John E. Gleason, 60, manager of the Little Rock, Ark. branch, Armour and Company, died recently following a heart attack. Associated with Armour for 34 years, Gleason had been at Kansas City, Tulsa, Fort Smith and Oklahoma City before going to Little Rock in 1942.

►Joseph R. Heimbecker has joined M. Feder & Co., Allentown, Pa., as sales manager. Formerly Heimbecker worked as a meat cutter for Swift & Company, the Philadelphia branch, from 1935 to 1948, and in sales for Hendrickson & Co., Philadelphia, from 1948 to 1951. Since that time he has been a meat grader for the United States Department of Agriculture.



HEIMBECKER

►The Tobin Packing Co.'s annual bowling sweepstakes was won by Chet Brown of the company's Fort Dodge, Ia. plant.

►Swift & Company, Marshalltown, Ia., celebrated its fifteenth anniversary by honoring the employees who have been with the firm since it took over the old Roberts and Oake meat plant in 1938.

►W. C. Stemp, treasurer of Burns & Co., Limited, Montreal, since 1936, has retired. He spent 31 years with the firm.

►John C. Egan, manager of the contract accounting department, Armour and Company, Chicago, Ill., died recently after a long illness. Egan started with Armour in 1929.

►Warren G. Henry has resigned as sales and advertising manager of the Manufacturers Cooperative Association. His future plans have not been disclosed.

►George A. Smith, 38, owner of the Fresno Meat Packing Co., Fresno, Cal., died recently following a heart attack. Smith became a cattle buyer even before completing high school and later

became a partner in the Selma Dressed Beef Co. with his father, Hyman Smith. The younger Smith bought the Fresno Meat Packing Co. two years ago.

►Eastern Packing Co., wholesale meat purveyor in Decatur, Ill., was featured in a full-page picture story in a recent issue of *The Decatur Review*. The company was founded 30 years ago by the late Fred W. Kaiser, sr. His son, Fred W. Kaiser, jr., directs the company in its new quarters, formerly the old plant of Armour and Company at 701 N. Water st. The company moved to the new location last November and has completed extensive remodeling.

►L. F. Carter has been named master mechanic of the Armour and Company plant in S. St. Joseph, succeeding W. L. Tesch, who has retired.

►C. E. Dippel of C. E. Dippel & Co. and Mrs. Dippel sailed to Europe, March 24 for an extended honeymoon and business trip. They will visit France, Germany, Switzerland, the Netherlands and Italy, returning to the States about June 1.

►Cherrywood Meats, Inc., Oyster Bay, N. Y., has been granted a charter of incorporation with directors Milton Leonard, Irving R. Rosenthal and William Alpern, all of Brooklyn, N. Y.

►Among the most recent of the meat packing plants to join the Research and Development Associates, Food and Container Institute of the Armed Forces, is Roberts and Oake, Inc., Chicago.

►Cen-Tex Packing Co., Inc., Stephenville, Tex., has been granted a 50-year charter. Incorporators are Archie Bennett, Leroy Admas and LaNelle Bennett.

►E. W. Stephens, western representative of the American Meat Institute, was one of the speakers at the meeting of the California Farm Bureau Marketing Association, held recently at Visalia, Cal.

►Gene Wedereit, director of advertising, Tube Turns, Inc., and the Girdler Corp., Louisville, spoke recently at a dinner of the Milwaukee Advertising Club and the Milwaukee Industrial Marketers Association. He urged advertising men to support plans to set aside funded reserves for advertising, for a time when business will again be faced with "hard selling." Wedereit is president of the National Industrial Advertisers Association.

►Patsy's Meats, Inc., Queens, N. Y., has been granted a charter of incorporation with directors Anthony Morace, Albert Meyenborg and Edward B. Eliezer.

►E. O. Cillis of Rochester, N. Y., vice president of THE NATIONAL PROVISIONER, INC., died on April 20. Cillis, who was formerly in the building contracting business, had been an NP officer and director for many years. Memorial services were held on April 24 in Brooklyn.



Taylor Temperature Control BRINGS OUT THE HAM IN THEM

WITH Taylor Temperature Control on your ham boilers, here's what you'll get:

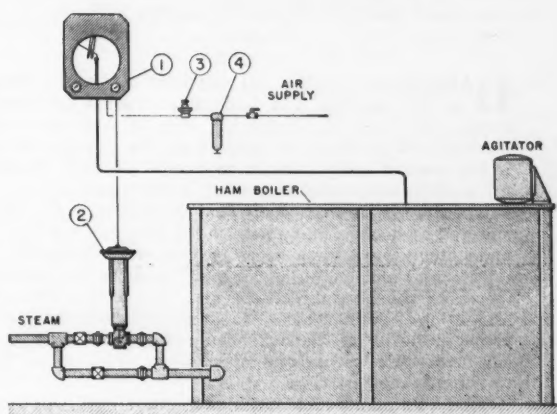
1. Lower operating costs—minimum steam consumption and substantially reduced operator attention time.

2. Minimum shrinkage—processing temperature is automatically held to exact requirements.

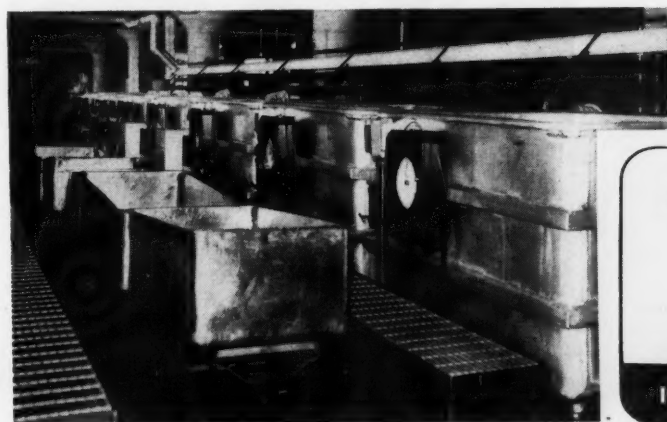
3. Product uniformity—appetizing color, desirable moisture content, and excellent keeping qualities in every ham you boil, because every ham is boiled at the same temperature.

4. Accurate chart records showing the exact time and temperature of the boiling of each batch. The diagram at right shows how simple Taylor's ham boiling control is. The picture below shows a few of the 50 new Taylor-controlled boilers of a large western packer.

Ask your Taylor Field Engineer for complete details on this and other cost-cutting Taylor instru-



mentation for every step in meat processing, from the killing room to the shipping room. Write for **Meat Packing Catalog, 500MP**. Taylor Instrument Companies, Rochester, N. Y., and Toronto, Canada.



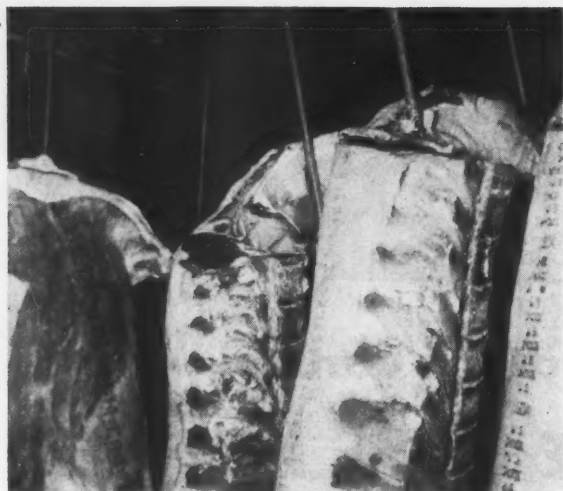
Instruments for indicating, recording and controlling temperature, pressure, flow, liquid level, speed, density, load and humidity.

Taylor Instruments

— MEAN —

ACCURACY FIRST

IN HOME AND INDUSTRY



One-third of forequarters in this car, hooked under third rib, were found down and damaged on reaching destination.

Loss on "Down" Beef Mounting

DAMAGE loss on the rail shipment of dressed beef, as well as the tangible and intangible expense of claims, arguments, customer dissatisfaction, etc., in connection with such damage, can probably be reduced by the exercise of more care in car loading and insistence on a high standard of maintenance for packer-owned and leased refrigerator cars.

Whether or not the individual packer recovers for damage suffered by his beef in transit, in the long run the meat industry undoubtedly pays for a great portion of the expense.

The total amount of "down beef," and the loss involved, have increased sharply in recent years. The USDA Production and Marketing Administration has made a study of the problem under authority of the Agricultural Marketing Act of 1946 and has made observations and suggestions which should be helpful to shippers and carriers.

Good (old standards) and higher grade beef was found to be more susceptible to damage than product of lower quality; this may be due to the greater weight of more highly finished quarters, their greater ratio of meat to bone, and the fact that lower grade beef from older cattle is tougher in bone and tissue. Regardless of the cause for the difference, it suggests the need for maximum care in loading high grade quarters.

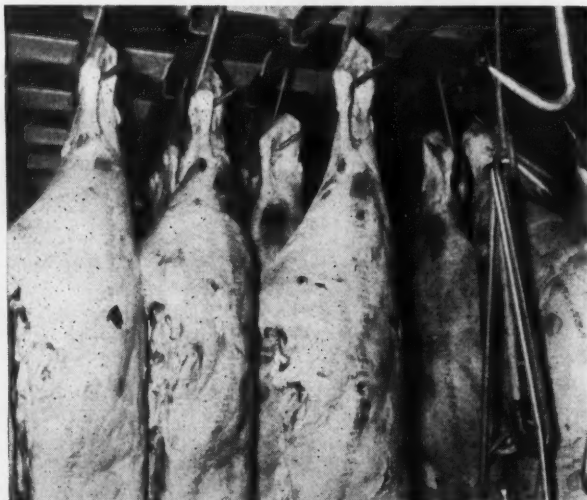
Risk of damage to forequarters is much greater when they



Forequarter, torn from hook, on car floor.



"Repeater" car on beef damage has draft gear in bad order.



Loss from damage is greater when a hindquarter comes down.

are hooked under the third rib (counting downward from the top edge of the quarter) or higher. Inspection of 2,720 reefers received at seven eastern cities showed the percentage of down forequarters at 8.5 in cars where the hook was inserted at the third rib or higher as against 4.2 and 5.9 in cars where hooking was done at the third or fourth rib or fourth or fifth rib. The most serious damage to forequarters occurs when the meat hooks have torn upward and backward through the ribs in the direction of the chine.

The study also revealed that beef shipped in older and poorly maintained cars is more likely to suffer damage than product carried in newer or better maintained cars. The most prevalent defects found in the running gear of such cars, examined during the study, were worn and slack draft gears, worn or inoperative truck springs and snubbers, worn and defective car wheels and excessive side bearing wear and clearance. Better maintenance would minimize much of the damage caused by these defects.

It was found that the incidence of down and damaged beef quarters was associated, to a relatively high degree, with the number and severity of the lengthwise shocks and vertical vibrations transmitted to the load during shipment. These are factors outside the control of the shipper.

USDA Buying Canned Beef

USDA has offered to buy canned beef for export to Greece under a Mutual Security Agency requisition. These purchases are to be in addition to purchases of frozen carcass beef being made for export to Greece. Offers to sell must be received by USDA not later than midnight May 1.

The product, beef and gravy canned from cattle produced in the United States, should be packed in 20-oz. cans in either 24- or 48-can export cases. It will be for shipment from the Port of New York but offers should be f.o.b. plants. Delivery from plants will be from June 1 to 15.

Dormitzer on Rendering

The report on "New Developments in Rendering" at the fifth annual meat industry research conference, held at the University of Chicago on March 26 and 27, was made by H. C. Dormitzer of Wilson & Co. The NP abstract on the talk, which appeared in the issue of April 11, failed to credit the report to Dormitzer.

Financial Notes

Cudahy Packing Co. directors for the second time deferred "until some later date" action on the company's 4½ per cent cumulative preferred stock. The dividend ordinarily would have been paid April 15, 1953. Last previous payment was \$1.12½ in October 1952.

See classified pages for plant personnel and equipment.

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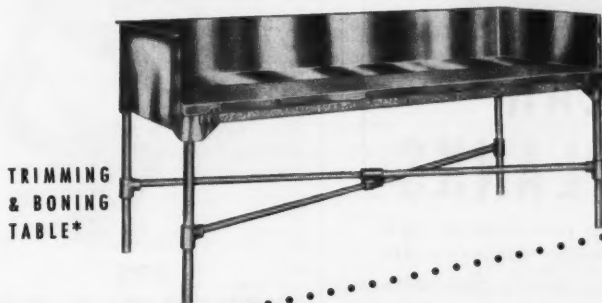
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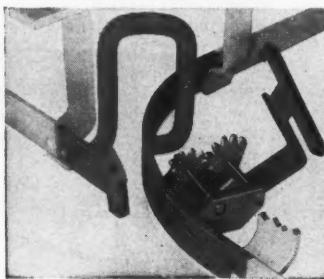
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Proposes New Regulations To Control Disease Spread

The Department of Agriculture has announced proposed regulations which would limit the interstate movement of hogs due to the prevalence of VE. It also outlined procedures to be carried out in connection with the disease.

Under the proposal, hogs which have been fed raw garbage could only be moved interstate for immediate slaughter and special processing at approved establishments. Such shipments would have to be accompanied by a permit by an inspector of the Bureau of Animal Industry, as well as certification by a veterinarian that the hogs were properly inspected on the premises just prior to shipment and that no evidence of VE was found. Products derived from hogs fed uncooked garbage would be required by the regulation to receive special processing before being shipped interstate.

Hogs not fed uncooked garbage may be moved in interstate commerce, except from a quarantined area, only if accompanied by a statement that as far as the owner or shipper can determine, they have been derived from animals not fed uncooked garbage and not exposed to or infected with VE.

Procedures required in connection with VE outbreaks are as follows:

1. Each suspected outbreak of VE must be promptly reported to the state animal disease control officials and immediately isolated.

2. Infected and exposed animals must be disposed of promptly by approved state-federal procedures.

3. The USDA will join with the states in paying "fair indemnities" to owners, except in the case of an outbreak after June 1 which is associated with feeding of raw garbage, or in cases of non-compliance with quarantine or other requirements.

4. All premises exposed to the disease must be effectively cleaned and disinfected.

5. Garbage-fed swine and products derived from the hogs must be controlled to prevent spread of the disease. This must include the routine inspection of commercial garbage-feeding premises; the effective cooking of the garbage used, or, if the garbage is not cooked, the special processing of the meat and other products of swine fed on raw garbage.

6. Cars, trucks, other vehicles and yards, pens and other facilities used in handling swine must be kept clean and subjected to regular disinfection as necessary.

The USDA will welcome comments or suggestions on the proposed regulations.

Oleo Bill Killed

A bill to repeal the Iowa state tax of 5¢ a lb. on oleomargarine apparently has been killed in the House.

FLASHES ON SUPPLIERS

TRANSPARENT PACKAGE CO.: Robert D. Handley has joined this Chicago firm as manager of sales development, it was announced this week by E. E. Ellies, vice president in charge of sales. Handley's position is newly created in the company. He will be responsible for coordinating market research, finished package design, merchandising, advertising and promotion. For the past



R. D. HANDLEY

year he was general manager of Western Package Products in Pasadena, Cal., and previously was advertising manager for the Sylvania Division of American Viscose Corp.

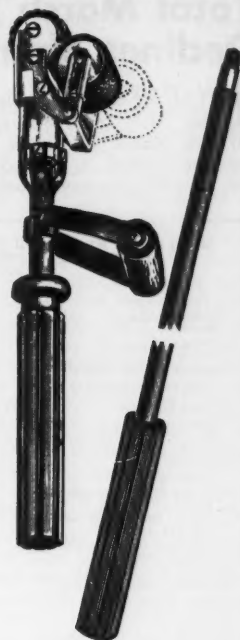
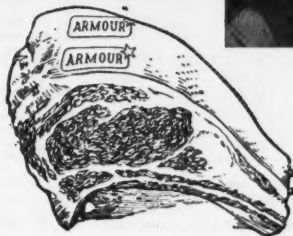
CINCINNATI BUTCHERS' SUPPLY CO.: Greg Schultes has been appointed field demonstrator for Boss' bacon injection machine. Provided with a specially equipped truck which holds the "Permeator," Schultes gives on-the-spot demonstrations. Wm. C. Schmidt, executive vice president, said that interested meat packers can arrange for a plant demonstration by contacting the home office in Cincinnati.

DEWEY AND ALMY CHEMICAL CO.: This Cambridge, Mass., firm has appointed three salesmen to the mid-western sales staff of its Cryovac division. They are David T. Denmead, who will headquarter at the Cryovac factory in Cedar Rapids, Ia., and serve that state; James K. Brahe, who will work out of the Chicago office and cover Wisconsin and northern Illinois, and Rod-eric Shearer, who will handle sales in the Minneapolis area.

SUTHERLAND PAPER CO.: E. A. Harrison, a veteran of many years experience in the container selling field, has been given a New York City territory to handle for this Kalamazoo, Mich., organization.

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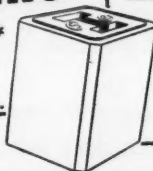
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Total March Meat Foods Processing Declines Sharply From Year Before

TOTAL MEAT processing operations for the four weeks, March 1 through March 28, under federal inspection showed a decided drop from the amount processed during the cor-

responding period last year, a U. S. Department of Agriculture report indicated. Aggregate weight of all meat food products prepared and processed amounted to 1,260,048,000 lbs. compared

with 1,390,344,000 lbs. in the same four weeks last year.

Preparation and processing of pork, following the trend in slaughter animals and meat production, decreased sharply from similar activities a year ago. Total pork, placed in cure and smoked, dried or cooked, dropped to 508,193,000 lbs. from 564,110,000 lbs. a year ago.

Preparation of sausage, meat loaf and related products, however, increased to 119,806,000 lbs. from 115,910,000 lbs. last year, indicating a growing demand for such items packaged for self-service marketing. Production of steaks, chops and roasts dropped sharply to 50,580,000 lbs. as against 76,980,000 lbs. a year ago.

Bacon slicing, with less of the raw product available as a result of decreased slaughter of hogs this year, fell to 56,690,000 lbs. compared with 76,980,000 lbs. a year ago. Rendering of lard at 143,342,000 lbs. indicated a

MEATS AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—MARCH 1, 1953, THROUGH MARCH 28, 1953, COMPARED WITH THE CORRESPONDING PERIOD, 1952

	1953	1952	1953	1952
	March	March	January-March	January-March
Placed in cure—				
Beef	9,857,000	7,069,000	27,348,000	24,856,000
Pork	280,619,000	319,447,000	833,005,000	991,585,000
Other	72,000	98,000	316,000	319,000
Smoked and/or dried—				
Beef	3,049,000	4,331,000	11,373,000	14,165,000
Pork	199,783,000	205,869,000	549,677,000	612,345,000
Cooked meat—				
Beef	5,324,000	4,488,000	16,245,000	15,771,000
Pork	27,791,000	38,794,000	74,170,000	108,111,000
Other	227,000	179,000	785,000	695,000
Sausage—				
Fresh finished	16,655,000	19,071,000	54,073,000	62,511,000
To be dried or semi-dried	9,074,000	10,169,000	28,179,000	28,723,000
Franks, wieners	37,014,000	34,519,000	110,652,000	111,020,000
Other, smoked or cooked	43,313,000	38,868,000	130,420,000	127,596,000
Total sausage	106,056,000	102,627,000	323,323,000	329,850,000
Leaf, head cheese, chili,				
Jellied products	13,750,000	13,283,000	42,437,000	43,917,000
Steaks, chops, roasts	50,580,000	76,980,000	152,936,000	267,221,000
Bouillon cubes, extract	277,000	257,000	878,000	766,000
Sliced, bacon	56,060,000	60,160,000	176,728,000	193,300,000
Sliced, other	4,654,000	2,939,000	13,376,000	8,617,000
Hamburger	11,688,000	12,712,000	31,593,000	45,771,000
Miscellaneous meat product	2,335,000	3,385,000	8,800,000	10,911,000
Lard, rendered	143,342,000	191,964,000	499,634,000	651,049,000
Lard, refined	108,753,000	130,451,000	351,234,000	446,981,000
Oleo stock	8,902,000	7,373,000	26,180,000	25,756,000
Edible tallow	8,653,000	6,101,000	22,091,000	14,125,000
Rendered pork fat—				
Rendered	7,496,000	9,325,000	35,271,000	21,526,000
Refined	5,434,000	4,493,000	16,981,000	10,673,000
Compound containing animal fat	28,448,000	25,185,000	88,181,000	54,060,000
Oleomargarine containing animal fat	2,988,000	1,628,000	7,998,000	3,284,000
Canned product (for civilian use and Dept. of Defense)	173,893,000	162,599,000	545,791,000	373,092,000
Total	1,260,048,000	1,390,344,000	3,846,127,000	3,110,244,000

†This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

HIGHER PORK PRICES ERASE DEFICIT IN LIGHT HOGS

(Chicago costs and credits, first two days of week)

Sharply higher prices on some of the small pork cuts offset rising live costs and wiped out the previous week's deficit on light hogs. The two heavier classes scored gains, but to a diminishing degree as all higher pork prices were not reflected across the board.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first two days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
	Pct. live	Price lb.	Per cwt. live	Per cwt. fin.		Pct. live	Price lb.	Per cwt. live	Per cwt. fin.		Pct. live	Price lb.	Per cwt. live	Per cwt. fin.
Skinned hams	12.6	53.0	\$ 6.68	\$ 9.59	12.6	53.0	\$ 6.68	\$ 9.38	12.9	53.0	\$ 6.84	\$ 9.59		
Picnics	5.6	32.2	1.80	2.61	5.5	30.8	1.69	2.36	5.3	31.5	1.67	2.33		
Boston butts	4.2	49.5	1.83	2.65	4.1	42.0	1.72	2.43	4.1	42.0	1.72	2.39		
Loins (blade in)	10.1	57.0	5.76	8.30	9.8	56.0	5.49	7.77	9.6	48.5	4.61	6.43		
Leans cuts			\$16.07	\$23.15				\$15.58	\$21.94				\$14.84	\$20.74
Bellies, S. P.	11.0	39.0	4.29	6.20	9.5	38.7	3.67	5.22	3.9	36.7	1.43	2.02		
Bellies, D. S.					2.1	27.0	.57	.81	8.6	27.0	2.32	3.24		
Fat backs					3.2	7.5	.24	.34	4.6	8.5	.39	.54		
Plates and jowls	2.9	13.8	.40	.58	3.0	13.8	.41	.58	3.4	13.8	.47	.66		
Raw leaf	2.3	10.1	.23	.32	2.2	10.1	.22	.30	2.2	10.1	.22	.31		
P.S. lard, rend. wt. 13.9	9.5	1.32	1.89		12.3	9.5	1.17	1.64	10.4	9.5	.99	1.38		
Fat cuts and lard			\$ 6.24	\$ 8.99				\$ 6.28	\$ 8.89				\$ 5.82	\$ 8.15
Spareribs	1.6	43.5	.70	1.00	1.6	33.3	.53	.75	1.6	21.0	.34	.46		
Regular trimmings	3.3	23.7	.78	1.11	3.1	23.7	.73	1.00	2.9	23.7	.69	.97		
Feet, tails, etc.	2.0	8.9	.18	.26	2.0	8.9	.18	.25	2.0	8.9	.18	.25		
Offal & misc.			.55	.80			.55	.79			.55	.75		
TOTAL YIELD & VALUE	69.5		\$24.52	\$35.31	71.0		\$23.85	\$33.62	71.5		\$22.42	\$31.35		
Cost of hogs			\$22.75				\$22.88				\$22.86			
Condemnation loss			.10				.10				.10			
Handling and overhead			1.40				1.21				1.09			
TOTAL COST PER CWT.			24.25	\$34.90			24.19	\$34.07			24.05	\$33.62		
TOTAL VALUE			24.52	35.31			23.85	33.62			22.42	31.35		
Cutting margin			+\$.27	+\$.41			-\$.34	-\$.45			-\$ 1.63	-\$ 2.27		
Margin last week			-.06	-.93			-1.23	-1.72			-1.83	-2.55		

MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION IN THE FOUR WEEKS, MAR. 1, 1953 THROUGH MAR. 28, 1953

	Pounds of finished product	Consumer packages or shelf sizes (3 lbs. or over)	Consumer packages or shelf sizes (under 3 lbs.)
Luncheon meat	16,998,000	10,580,000	
Canned hams	18,985,000	454,000	
Corned beef hash	510,000	6,675,000	
Chili con carne	678,000	5,704,000	
Viennas	118,000	4,343,000	
Franks, wieners in brine	5,000	549,000	
Deviled ham		830,000	
Other potted or deviled meat food products		3,636,000	
Tamales	95,000	1,850,000	
Sliced dried beef	55,000	392,000	
Liver product		80,000	
Meat stew (all product)	42,000	7,050,000	
Spaghetti meat products	124,000	4,375,000	
Tongue (other than pickled)	79,000	278,000	
Vinegar pickled products	824,000	1,359,000	
Bulk sausage		537,000	
Hamburger, roasted or cured beef, meat and gravy	57,000	1,860,000	
Soups	1,315,000	60,754,000	
Sausage in oil	366,000	145,000	
Tripe	16,000	768,000	
Brains		306,000	
Bacon	40,000	199,000	
All other meat with meat and/or meat by-products—20% or more	256,000	4,064,000	
Less than 20%	316,000	11,260,000	
Total	40,884,000	128,643,000	

sharper rate of decline than output of pork since last year. In the first four weeks of March, last year, processors rendered 191,964,000 lbs. of the product.

In meat and meat food canning operations, product in the under 3-lb. containers again out-weighted product put up in the institutional sizes of 3 lbs. and over by a wide margin. Total output in the larger containers amounted to 40,884,000 lbs. compared with 128,643,000 lbs. in the small cans.

Luncheon meat and hams, best utilized in the larger sizes, were the only major meat food items showing a heavy inclination to the larger containers. Output under U. S. inspection of canned luncheon meat amounted to 16,998,000 lbs. in the larger containers against 10,580,000 lbs. in the smaller cans. The ratio of hams was 18,985,000 lbs. in large cans to 454,000 lbs. in the other.

Record Cattle Kill Deciding Factor In Week's Larger Production Of Meat

CATTLE AND SHEEP made up the small difference between a gain or a deficit in meat production for the week ended April 18, as total output for the period was only 1 per cent more than the week just previous. Meat from

continues at record levels, and for weeks has played the major role in this year's much larger output of meat. The week's kill of beefers numbered well over 100,000 head more than at this time last year, while hog slaughter

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended April 18, 1953, with comparisons

	Beef	Veal	Pork	Lamb and	Total
	Number	Prod.	Number	Prod.	Prod.
April 18, 1953	316	178.5	129	13.4	983
April 11, 1953	301	169.5	132	13.7	1,021
April 19, 1952	198	111.3	86	8.6	1,161
					148.6

AVERAGE WEIGHTS (LBS.)

	Cattle	Calves	Hogs	Sheep and	LARD PROD.	Total
	Live	Dressed	Live	Dressed	Live	Dressed
Week Ended						
April 18, 1953	1,005	565	185	104	237	133
April 11, 1953	1,005	563	185	104	235	132
April 19, 1952	1,002	562	176	100	233	128

other animals was down almost enough to throw the scales the other way. The U. S. Department of Agriculture estimated total production of federally-inspected meat at 334,000,000 lbs. compared with 330,000,000 lbs. the week before and 20 per cent more than during the corresponding period last year.

Cattle slaughter and beef production

ranged far below the volume last year. The smaller weight of sheep and calves renders them a less decisive factor in over-all meat output.

Packers under federal supervision butchered a total of 316,000 cattle, or about 5 per cent more than the 301,000 slaughtered the week previous and 60 per cent more than the 198,000 killed

commercially a year ago. Output of beef reached 178,500,000 lbs. against 169,500,000 lbs. the week before and 111,300,000 lbs. a year ago.

Calf slaughter declined to 129,000 head from 132,000 the preceding week, but numbered considerably more than the 86,000 a year ago. Production of the meat amounted to 13,400,000 lbs. compared with 13,700,000 lbs. the previous week and 8,600,000 lbs. last year.

The slaughter of 983,000 hogs represented the smallest week's kill so far this year, 38,000 less than the week before and 178,000 less than the 1,161,000 butchered a year ago during the same April week. Output of pork dropped to 130,400,000 lbs. from 134,900,000 lbs. the previous week and 148,600,000 lbs. a year ago. Lard production dipped to 33,400,000 lbs. as against 34,700,000 lbs. the week before and 40,800,000 lbs. a year ago.

Slaughter of sheep and lambs moved up to 246,000 after dropping to 237,000 the week before and 198,000 last year. Production of lamb and mutton for the three periods amounted to 11,800,000, 11,600,000 and 9,700,000 lbs. respectively.

CHICAGO PROV. SHIPMENTS

Provision shipments, by rail, in the week ended April 18 with comparisons:

	Week	Previous	Cor. Week
	April 18	Week	1952
Cured meats,			
pounds	2,410,000	2,743,000	19,204,000
Fresh meats,			
pounds	20,261,000	24,436,000	31,087,000
Lard, pounds	2,437,000	1,589,000	3,536,000

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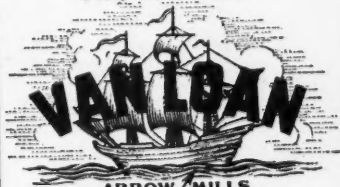
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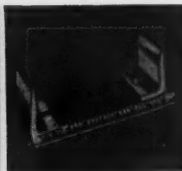
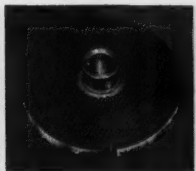
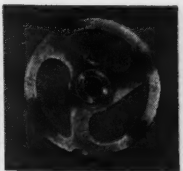
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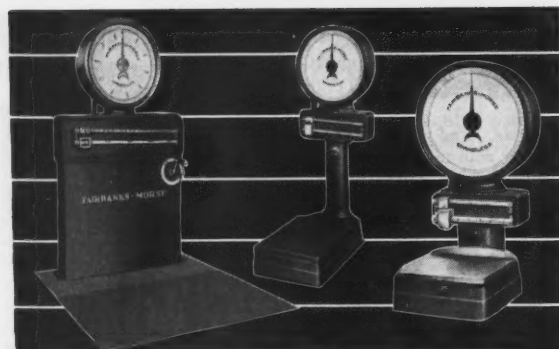
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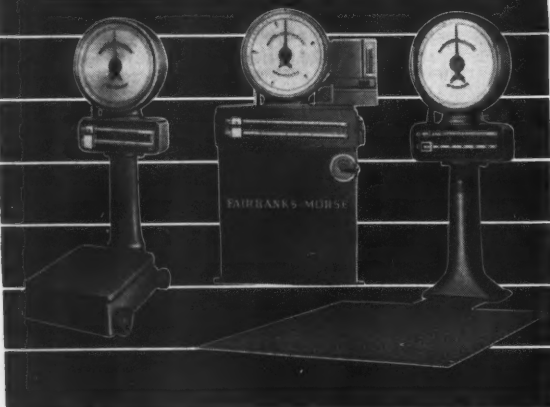
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MEAT and SUPPLIES PRICES CHICAGO

WHOLESALE FRESH MEATS CARCASS BEEF

Native steers	April 21, 1953
Prime, 600/800	37½ @ 38½
Choice, 500/700	35½ @ 36
Choice, 700/800	35 @ 35½
Good, 700/800	33½
Commercial cows	28 @ 28½
Can. & cut.	26 @ 26½
Bulls	28

STEER BEEF CUTS*

Prime:	
Hindquarter	49.0 @ 50.0
Forequarter	30.0 @ 31.0
Round	45.0 @ 46.0
Trimmed full loin	80.0 @ 83.0
Regular chuck	32.0 @ 35.0
Forebank	16.0 @ 18.0
Brisket	20.0 @ 22.0
Rib	55.0 @ 57.0
Short plate	9.0 @ 10.0
Flanks (rough)	9.0 @ 10.0
Choice:	
Hindquarter	45.0 @ 47.0
Forequarter	28.0 @ 29.0
Round	44.0 @ 45.0
Trimmed full loin	63.0 @ 66.0
Regular chuck	32.0 @ 35.0
Forebank	14.0 @ 18.0
Brisket	20.0 @ 22.0
Rib	43.0 @ 46.0
Short plate	9.0 @ 10.0
Flanks (rough)	9.0 @ 10.0
Good:	
Round	41.0 @ 43.0
Regular chuck	32.0 @ 35.0
Brisket	20.0 @ 22.0
Rib	40.0 @ 43.0
Loins	55.0 @ 60.0

BEEF PRODUCTS

Tongues, No. 1	31½ @ 32½
Brains	8½
Hearts	12 @ 12½
Livers, selected	40 @ 41
Livers, regular	28 @ 29
Tripe, scalded	5 @ 5½
Lips, cooked	6
Lips, unscalded	5
Lungs	4½ @ 4¾
Melts	4½ @ 4¾
Udders	4½

BEEF HAM SETS

Knuckles	44½
Insides	44½
Outsides	41

FANCY MEATS

(L.c.l. prices)

Beef tongues, corned	35 @ 36
Veal breads, under 12 oz.	67
12 oz. up	78 @ 79
Calf tongues, under 1½	27 @ 28
1½-2	32
Ox tails, under ¾ lb.	13.50
Over ¾ lb.	13.50

WHOLESALE SMOKED MEATS

Hams, skinned, 14/16 lbs., wrapped	58 @ 62
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	61 @ 65
Hams, skinned, 16/18 lbs., wrapped	57½ @ 61½
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	60 @ 64½
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	50 @ 55
Bacon, fancy square cut, seedless, 12/14 lbs., wrapped	45 @ 51
Bacon, No. 1 sliced, 1-lb. open-faced layers	58 @ 65

VEAL—SKIN OFF*

Carcass
(L.c.l. prices)

Prime, 80/110	\$42.00 @ 44.00
Prime, 110/150	42.00 @ 44.00
Choice, 80/110	38.00 @ 41.00
Choice, 110/150	38.00 @ 42.00
Good, 50/80	31.00 @ 35.00
Good, 80/110	35.00 @ 39.00
Good, 110/150	35.00 @ 39.00
Commercial, all wts.	25.00 @ 32.00

CARCASS LAMBS*

(L.c.l. prices)

Prime, 30/50	\$47.00 @ 48.00
Choice, 30/50	47.00 @ 48.00
Choice, 50/60	43.00 @ 47.00
Good, all weights	40.00 @ 46.00

CARCASS MUTTON*

(L.c.l. prices)

Choice, 70/down	None quoted
Good, 70/down	None quoted
Utility, 70/down	None quoted

*April 23 prices.

SAUSAGE MATERIALS— FRESH

Pork trim., reg. 40%, bbls. 26	@ 27
Pork trim., guar. 50%	
lean, bbls.	29
Pork trim., 80% lean, bbls.	46
Pork trim., 95% lean, bbls.	54 @ 54½
Pork cheek meat, trmd., bbls.	35
Bull meat, bon's, bbls.	37 @ 37½
C.C. cow meat, bbls.	35
Beef trimmings, bbls.	27 @ 27½
Bon's chucks, bbls.	37
Beef cheek meat, trmd., bbls.	22
Beef head meat, bbls.	20
Shank meat, bbls.	39
Veal trim., bon's, bbls.	32½ @ 33

FRESH PORK AND PORK PRODUCTS

(L.c.l. prices)

Hams, skinned, 10/14	55
Hams, skinned, 14/16	55
Pork loins, regular	
12/down, 100's	60 @ 61
Pork loin, boneless, 100's	77
Shoulders, skinned, bone-in, under 16 lbs., 100's	39
Picnics, 4/6 lbs., loose	33½
Picnics, 6/8 lbs., loose	33
Boston butts, 4/8 lbs.	46
Tenderloins, fresh, 10's	92
Neck bones, bbls.	13 @ 14
Livers, bbls.	22
Brains, 10's	25
Ears, 30's	9
Snouts, lean-in, 100's	11 @ 12
Feet, s.c., 30's	7 @ 8

SAUSAGE CASINGS

(L.c.l. prices)

(L.c.l. prices quoted to manufacturers of sausage)

Beef casings:	
Domestic rounds, 1½ to 1¾ in.	50 @ 65
Domestic rounds, over 1¾ in., 140 pack	85 @ 1.05
Export rounds, wide, over 1½ in.	1.30 @ 1.40
Export rounds, medium, 1½ @ 1½	90 @ 1.00
Export rounds, narrow, 1½ in. under	1.10 @ 1.40
No. 1 weansands, 24 in. up	12 @ 15
No. 1 weansands, 22 in. up	9 @ 12
No. 2 weansands, 22 in. up	8
Middles, sewing, 1½ @ 2 in.	95 @ 1.05
Middles, select, wide, 2 @ 2½ in.	1.55 @ 1.60
Middles, select, extra, 2½ @ 2½ in.	1.95 @ 2.10
Middles, select, extra, 2½ in. & up	2.75 @ 3.00
Beef bungs, export, No. 1	20 @ 23
Beef bungs, domestic, 12-15 in. wide, flat	17 @ 20
Dried or salted bladders, per piece:	
10-12 in. wide, flat	9 @ 10
8-10 in. wide, flat	5 @ 9

Pork casings:	
Extra narrow, 29 mm. & dn.	4.00 @ 4.35
Narrow, mediums, 29 @ 32 mm.	4.00 @ 4.25
Medium, 32 @ 35 mm.	2.65 @ 2.75
Spec. med., 35 @ 38 mm.	1.65 @ 1.80
Export bungs, 34 in. cut	30 @ 33
Large prime bungs, 34 in. cut	21 @ 24
Medium prime bungs, 34 in. cut	15 @ 16
Small prime bungs	8 @ 11
Middles, per set, cap. off.	50 @ 60

DRY SAUSAGE

(L.c.l. prices)

Cervelat, ch. hog bungs	99 @ 1.01
Thuringer	45 @ 48
Farmer	82 @ 84
Holsteiner	80 @ 83
B. C. Salami	83 @ 85
Genoa style Salami, ch.	91 @ 95
Pepperoni	70 @ 81

DOMESTIC SAUSAGE

(l.c.l. prices)	
Pork sausage, hog casings...	45 @ 46
Pork sausage, sheep cas...	54 @ 55
Frankfurters, sheep cas...	51 @ 55
Frankfurters, skinless...	46 @ 46 1/2
Bologna...	46 @ 48
Bologna, artificial cas...	36 @ 38
Smoked liver, hog bungs...	44 1/2 @ 46
New Eng. lunch, spec...	73 @ 75
Tongue and blood...	44 1/2 @ 45
Souse...	32 @ 33
Polish sausage, smoked...	49 @ 50
Pickled & Pimiento loaf...	36 @ 47 1/2
Peppered loaf...	46 @ 62 1/2
Olive loaf...	40 @ 50 1/2
Smokey Snacks...	32 @ 52 1/2
Smokey links...	61 @ 61 1/2

SPICES

(Basis Chgo., orig. bbls., bags, bales)	Whole	Ground
Allspice, prime...	36	40
Resifted...	38	42
Chili powder...	47	47
Chili Pepper...	47	47
Cloves, Zanzibar...	1.75	1.90
Ginger, Jam., unbl...	21	31
Ginger, African...	22	28
Mace, fancy, Banda...		
East Indies...	1.35	
West Indies...	1.31	
Mustard flour, fancy...	37	
No. 1...	33	
West India Nutmeg...	44	
Paprika, Spanish...	60	
Pepper, Cayenne...	58	
Red, No. 1...	54	
Pepper, Packers...	2.03	
Pepper, white...	1.75	
Malabar...	1.69	
Black Lampung...	1.69	

SEEDS AND HERBS

(l.c.l. prices)	Whole	Ground for Saus.
Caraway seed...	15	20
Cominos seed...	21	26
Mustard seed, fancy...	23	28
Yellow American...	15	33
Oregano...	26	33
Coriander, Morocco...		17
Natural No. 1...	12	47
Marjoram, French...	36	47
Sage, Palmitan...		63
No. 1...	50	

CURING MATERIALS

	Owt.
Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$ 9.39
Salt, p. n. ton, f.o.b. N.Y.:	
Dbl. defined gran.	11.25
Small crystals	14.00
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	6.25
Salt—	
Salt, in min. car. of 45,000 lbs., only, paper sacked, f.o.b. Chgo.	\$22.00
Rock, per ton in 100-lb. bags, f.o.b. warehouse, Chgo.	25.50
Sugar—	
Raw, 96 basis, f.o.b. N.Y.	6.40
Refined standard cane gran., basis	8.70
Refined standard beet gran., basis	8.50
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La.	8.40
Ceruleo dextrose, per cwt.	7.76
L.C.L. ex-warehouse, Chgo.	7.66
C/L Del. Chgo.	7.66

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Apr. 16	San Francisco Apr. 21	No. Portland Apr. 21
FRESH BEEF (Carcass):			
STEER:			
Choice:			
500-600 lbs.	\$37.00@38.00	\$38.00@40.00	\$38.00@39.00
600-700 lbs.	36.00@37.00	37.00@38.00	37.00@38.00
Good:			
500-600 lbs.	35.00@37.00	35.00@36.00	37.00@39.00
600-700 lbs.	33.00@35.00	34.00@36.00	36.00@38.00
Commercial:			
350-500 lbs.	33.00@35.00	32.00@34.00	34.00@36.00
COW:			
Commercial, all wts.	26.00@29.00	30.00@34.00	28.00@33.00
Utility, all wts.	25.00@27.00	27.00@30.00	27.00@31.00
FRESH CALF:	(Skin-Off)	(Skin-Off)	(Skin-Off)
Choice:			
200 lbs. down	42.00@44.00	None quoted	46.00@52.00
Good:			
200 lbs. down	40.00@42.00	40.00@42.00	45.00@50.00
FRESH LAMB (Carcass)	(Spring)	(Spring)	(Spring)
Prime:			
40-50 lbs.	45.00@48.00	46.00@48.00	43.00@45.00
50-60 lbs.	44.00@46.00	44.00@46.00	43.00@45.00
Choice:			
40-50 lbs.	45.00@48.00	46.00@48.00	43.00@45.00
50-60 lbs.	44.00@46.00	44.00@46.00	43.00@45.00
Good, all wts.	43.00@45.00	42.00@44.00	40.00@44.00
MUTTON (EWE):			
Choice, 70 lbs. down	20.00@23.00	None quoted	16.00@20.00
Good, 70 lbs. down	20.00@23.00	None quoted	16.00@20.00
FRESH PORK CARCASSES (Packer Style)		(Shipper Style)	(Shipper Style)
80-120 lbs.	None quoted	34.00@36.00	None quoted
120-160 lbs.	34.50@35.50	33.00@35.00	36.00@37.00
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	50.00@53.00	54.00@60.00	56.00@63.00
10-12 lbs.	50.00@53.00	54.00@60.00	56.00@63.00
12-16 lbs.	50.00@53.00	52.00@54.00	54.00@62.00
PICNICS:			
4-8 lbs.	36.00@40.00	37.00@39.00	38.00@42.00
PORK CUTS No. 1:	(Smoked)	(Smoked)	(Smoked)
H.M. Skinned:			
12-16 lbs.	57.00@63.00	60.00@64.00	57.00@60.00
16-18 lbs.	57.00@63.00	59.00@62.00	58.00@63.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	52.00@58.00	58.00@60.00	56.00@60.00
8-10 lbs.	48.00@55.00	55.00@58.00	55.00@58.00
10-12 lbs.	46.00@55.00	52.00@55.00	50.00@55.00
LARD, Refined:			
1-lb. cartons	14.50@15.50	15.00@16.00	14.00@16.00
50-lb. cartons and cans	13.00@14.50	13.00@15.00	None quoted
Tierces	12.25@14.00	12.00@13.50	11.50@15.00

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CHICAGO PROVISION MARKETS From The National Provisioner Daily Market Service CASH PRICES

F.O.B. CHICAGO
CHICAGO BASIS
WEDNESDAY, APRIL 22, 1953

REGULAR HAMS	
Fresh or F.F.	Frozen
8-10 51 1/2 n	51 1/2 n
10-12 51 3/4 n	51 3/4 n
12-14 51 1/2 n	51 1/2 n
14-16 51 1/4 n	51 1/4 n
16-18 50 3/4 n	50 3/4 n
18-20 50 1/2 n	50 1/2 n
18-20 49 1/2 n	49 1/2 n

SKINNED HAMS	
Fresh or F.F.	Frozen
10-12 54 @ 54 1/2	54
12-14 54 @ 54 1/2	54
14-16 54 @ 54 1/2	54
16-18 53 1/2	53 @ 53 1/2
18-20 52	52
20-22 51	51
22-24 51	51
24-26 51	51
26-30 50 @ 50 1/2	50 n
25/up, 2's in. 48 1/2 @ 49	48 n

PICNICS	
Fresh or F.F.	Frozen
4-6 32 1/2 @ 32 1/2	32 1/2 @ 32 1/2
6-8 32 1/2 @ 32 1/2	32 1/2 @ 32 1/2
8-10 32 1/2 @ 33	32 1/2
10-12 32 1/2 @ 33	32 1/2
12-14 32 1/2 @ 33	32 1/2
8/up, 2's in. 32 1/2 @ 33	32 1/2

OTHER CELLAR CUTS	
Fresh or Frozen	Cured
Square jowls, 1 1/2 lb.	10 n
Jowl butts, 1 lb.	12 1/2
S. P. jowls, 1 lb.	12 n

LARD FUTURES PRICES

FRIDAY, APRIL 17, 1953

	Open	High	Low	Close
May	10.52 1/2	10.55	10.50	10.55
July	10.95	10.95	10.90	10.95a
Sept.	11.25	11.27 1/2	11.25	11.27 1/2
Oct.	11.37 1/2	11.37 1/2	11.35	11.35b
Nov.	11.30	11.30	11.30	11.30a

Sales: 3,800,000 lbs.
Open interest at close Thurs., Apr. 16: May 645, July 1,021, Sept. 538, Oct. 50, and Nov. 12 lots.

MONDAY, APRIL 20, 1953

	Open	High	Low	Close
May	10.60	10.60	10.50	10.52 1/2 b
July	10.97 1/2	10.97 1/2	10.90	10.92 1/2
Sept.	11.35	11.37 1/2	11.27 1/2	11.30
Oct.	11.30	11.30	11.25	11.27 1/2 b
Nov.	11.30	11.30	11.25	11.25b

Sales: 2,280,000 lbs.
Open interest at close Friday, Apr. 17: May 619, July 1,050, Sept. 542, Oct. 49, and Nov. 12 lots.

TUESDAY, APRIL 21, 1953

	Open	High	Low	Close
May	10.55	10.60	10.50	10.55
July	10.95	10.95	10.90	10.92 1/2
Sept.	11.35	11.37 1/2	11.27 1/2	11.32 1/2
Oct.	11.42 1/2	11.42 1/2	11.40	11.42 1/2 n
Nov.	11.30	11.30	11.30	11.30

Sales: 2,480,000 lbs.
Open interest at close Mon., Apr. 20: May 605, July 1,054, Sept. 548, Oct. 49, and Nov. 15 lots.

WEDNESDAY, APRIL 22, 1953

	Open	High	Low	Close
May	10.55	10.70	10.55	10.67 1/2 n
July	10.95	11.10	10.92 1/2	11.05
Sept.	11.30	11.45	11.30	11.37 1/2
Oct.	11.42 1/2	11.42 1/2	11.40	11.50a
Nov.	11.30	11.30	11.30	11.30b

Sales: 4,840,000 lbs.
Open interest at close Tues., Apr. 21: May 585, July 1,051, Sept. 555, Oct. 49, and Nov. 15 lots.

THURSDAY, APRIL 23, 1953

	Open	High	Low	Close
May	10.75	10.85	10.72 1/2	10.82 1/2 b
July	11.10	11.22 1/2	11.10	11.22 1/2
Sept.	11.45	11.55	11.37 1/2	11.50b
Oct.	11.50	11.50	11.50	11.60b
Nov.	11.50	11.50	11.50	11.50b

Sales: 7,000,000 lbs.
Open interest at close Wed., Apr. 22: May 574, July 1,064, Sept. 568, Oct. 49 and Nov. 15 lots.

BELLIES (Square Cut)

Green	Cured
6-8 40 1/2 n	42 n
8-10 40 1/2	42 n
10-12 40 @ 40 1/2	41 1/2 @ 42 n
12-14 39 1/2 @ 40	41 @ 41 1/2 n
14-16 37 @ 37 1/2	38 1/2 @ 39 n
16-18 37 @ 37 1/2	38 1/2 @ 39 n
18-20 37 @ 37 1/2	38 1/2 @ 39 n

GR. AMN. BELLIES D. S. BELLIES

Green	Cured
18-20 30 1/2 n	28 n
20-25 30 1/2	28 1/2 b
25-30 26 1/2 @ 27	25 1/2
30-35 23 1/2 @ 24	23 1/2
35-40 22 1/2 b	23

FAT BACKS

Fresh or F.F.	Frozen
6-8 8 n	8 n
8-10 8 n	8 1/2
10-12 9 n	9 1/2
12-14 10 n	10 1/2
14-16 10 1/2 n	10 1/2
16-18 11 1/2 n	12 n
18-20 11 1/2 n	12 n
20-25 11 1/2 n	12 n

BARRELED PORK

Clear Fat Back	60/ 70.....	28n
30-40.....	31n	70/ 80..... 27n
40/50.....	31n	80/100..... 25n
50/60.....	31n	100/125..... 23n

STOCKER AND FEEDER CATTLE SHIPMENTS

Stocker and feeder livestock received in nine Corn Belt states during March.

CATTLE AND CALVES

	March	1952
Public stockyards..	85,371	111,626
Direct	38,940	41,061
Total	124,311	152,687
Jan.-Mar.	402,545	461,377

SHEEP AND LAMBS

	March	1952
Public stockyards..	53,251	82,533
Direct	68,939	42,056
Total	122,190	124,609
Jan.-Mar.	370,078	385,124

Data in this report were obtained from offices of state veterinarians. Under "Public stockyards" are included stockers and feeders which were bought at stockyard markets. Under "Direct" are included stockers and feeders coming from other states from points other than public stockyards, some of which are inspected at public stockyards en route.

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	Refined lard, 50-lb. cartons, f.o.b. Chicago	Kettle rend., tierces, f.o.b. Chicago	Leaf, kettle rend., tierces, f.o.b. Chicago	Lard flakes, f.o.b. Chicago	Neutral tierces, f.o.b. Chicago	Standard Shortening *N. & S..
..... \$13.50 13.50 14.00 15.50 18.50 18.50 22.00

*Delivered.

WEEK'S LARD PRICES

P.S. Lard Tierces	P.S. Lard Loose	Raw Leaf
Apr. 17 ... 15.50n	9.25a	10.25n
Apr. 18 ... 10.50n	9.25n	10.25n
Apr. 20 ... 10.50n	9.50	10.50n
Apr. 21 ... 10.50n	9.37 1/2 n	10.37 1/2 n
Apr. 22 ... 10.62 1/2 n	9.37 1/2	10.37 1/2 n
Apr. 23 ... 10.75n	9.37 1/2 n	10.37 1/2 n

MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS

CARCASS BEEF

Apr. 21, 1953

	Per cwt.
Prime, 800 lbs./down...	\$40.00@43.00
Prime, 800/900	38.00@39.00
Choice, 800 lbs./down...	37.50@39.00
Choice, 800/900	36.50@37.50
Good, 500/700	35.00@37.00
Steer, commercial	None quoted
Cow, commercial	27.00@30.00
Cow, utility	26.00@28.00

BEEF CUTS

Prime:	City
Hindquarter	\$40.00@ 50.0
Forequarter	35.00@ 36.0
Round	43.00@ 44.0
Hip r'd with flank	41.00@ 45.0
Short loin, untrim.	80.00@ 88.0
Short loin, trimmed	None quoted
Sirloin, butt bone in	None quoted
Rib	52.00@ 60.0
Arm chuck	32.00@ 34.0
Brisket	24.00@ 26.0
Short plate	9.00@ 11.0
Flank	11.00@ 12.0
Full plates	16.00@ 18.0
Forequarter (Kosher)	32.00@ 36.0
Arm chuck (Kosher)	32.00@ 36.0
Brisket (Kosher)	25.00@ 27.0

Choice:	City
Hindquarter	45.00@ 50.0
Forequarter	34.00@ 35.0
Round	42.00@ 45.0
Hip r'd with flank	40.00@ 44.0
Short loin, untrim.	63.00@ 68.0
Short loin, trimmed	None quoted
Sirloin, butt bone in	None quoted
Rib	45.00@ 54.0
Arm chuck	31.00@ 33.0
Brisket	24.00@ 26.0
Short plate	9.00@ 11.0
Flank	11.00@ 12.0
Full plates	15.00@ 16.0
Forequarter (Kosher)	30.00@ 32.0
Arm chuck (Kosher)	30.00@ 33.0
Brisket (Kosher)	25.00@ 27.0

FANCY MEATS

(l.c.l. prices)

	Cwt.
Veal breeds, under 6 oz.	60.00
6 to 12 oz.	85.00
12 oz. up	100.00
Beef kidneys	22.00
Beef livers, selected	65.00
Kosher	85.00@125.00
Oxtails, over 1/4 lb.	35.00

LAMBS

(l.c.l. prices)

	City
Prime, 30/40	None quoted
Prime, 40/50	50.00@52.00
Prime, 50/60	46.00@50.00
Choice, 30/40	None quoted
Choice, 40/50	50.00@52.00
Good, 30/40	None quoted
Good, 40/50	48.00@50.00
Good, 50/60	44.00@48.00

	Western
Prime, 50/down	\$48.00@52.00
Prime, 50/60	45.00@48.00
Prime, 60/70	38.00@45.00
Choice, 50/down	48.00@50.00
Choice, 50/60	45.00@48.00
Good, all wts.	44.00@48.00

FRESH PORK CUTS

(l.c.l. prices)

	Western
Pork loins, 12/down	\$57.00@59.00
Pork loins, 12/16	57.00@59.00
Hams, sknd., 14/down	57.00@59.00
Boston butts, 4/8 lbs.	47.00@50.00
Spareribs, 3/down	46.00@48.00
Pork trim., regular	22.00
Pork trim., spec. 80%	46.00

	City
Hams, sknd., 14/down	\$58.00@62.00
Pork loins, 12/down	59.00@62.00
Pork loins, 12/16	None quoted
Picnics, 4/8	38.00@40.00
Boston butts, 4/8 lbs.	51.00@53.00
Spareribs, 3/down	48.00@52.00

VEAL—SKIN OFF

(l.c.l. prices)

	Western
Prime, 80/110	\$40.00@46.00
Prime, 110/150	40.00@45.00
Choice, 50/80	35.00@38.00
Choice, 80/110	38.00@42.00
Choice, 110/150	38.00@42.00
Good, 50/80	32.00@35.00
Good, 80/150	35.00@37.00
Commercial, all wts.	27.00@32.00

DRESSED HOGS

(l.c.l. prices)

100 to 136 lbs.	\$36.00@37.50
137 to 153 lbs.	36.00@37.50
154 to 171 lbs.	36.00@37.50
172 to 188 lbs.	36.00@37.50

BUTCHERS' FAT*

(l.c.l. prices)

Shop fat	1/2 c lb. n
Breast fat	1/2 c lb. n
Inedible suet	1/2 c lb. n
Edible suet	1/2 c lb. n

*Butcher advocate prices.

LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday, April 22, were reported as follows:

CATTLE:

Steers, ch. & prime	\$21.00@24.00
Steers, choice	20.00@21.00
Steers, good	18.00@20.00
Heifers, gd. & ch.	17.50@20.00
Heifers, util. & com'l.	14.50@16.00
Cows, util. & com'l.	13.50@15.00
Cows, can. & cut.	11.50@13.00
Bulls, good	14.00@15.00
Bulls, util. & com'l.	14.00@17.50
Bulls, can. & cut.	11.00@12.00

HOGS:

Good, ch., 190/200	\$22.50@23.50
Good, ch., 200/220	22.50@23.50
Gd., ch., 220/240	22.50@23.50
Gd., ch., 240/270	22.25@23.00
Gd., ch., 270/300	21.50@22.25
Sows, 400/down	20.25@21.25

LAMBS:

Choice shorn	\$22.25@22.75
Gd. & ch. shorn	21.50@22.00

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**BEEF
CUTS**

**BEEF
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**BONELESS
CHUCKS**

**COW
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BY-PRODUCTS....FATS AND OILS

TALLOW AND GREASES

Wednesday, April 22, 1953

Certain tallow items were purchased at steady prices late last week; prime tallow at 4½¢, and special tallow at 4¢, c.a.f. Chicago, several tanks involved. Few tanks of choice white grease sold at 5¢, and 5½¢, also c.a.f. Chicago, steady. Most items were offered at the going quotations, but purchasers in most cases submitted bids at ½¢ lower. A few tanks of choice white grease sold at 5½¢, delivered East for quick shipment; the latter material especially, all hog product, was held firm.

On Monday, of the new week, the all-hog choice white grease was bid firmly at 6¢, c.a.f. East. However, sellers wanted 6½¢. Bleachable fancy tallow was offered at 4½¢@5¢, c.a.f. East, but without action. Tank of prime tallow sold at 4½¢, c.a.f. Chicago. The general market was called steady.

Offerings on Tuesday were generally held ¼¢ over the eastern bid prices on most items, consequently the market was stalemated. Few tanks of bleachable fancy tallow traded at 4½¢, c.a.f. East, from a mideast point. Yellow grease bids of 3½¢, c.a.f. Chicago, finally brought out a few tanks at that basis.

Buyers and sellers compromised on the all-hog choice white grease product on Wednesday with a few tanks moving at 6½¢, c.a.f. East, the split price for prompt shipment. Two more tanks of same sold at 5½¢, c.a.f. Chicago. A tank of yellow grease sold at 3½¢, c.a.f. Chicago. Rendered choice white grease was bid at 5½¢, c.a.f. East, but held at 5½¢. Couple tanks of B-white grease traded at 4¢, c.a.f. Chicago. Yellow grease was bid at 4½¢, c.a.f. East, sellers tank, and 4½¢, c.a.f. East, buyers tank. Several tanks of No. 2 tallow sold at 3½¢, c.a.f. New Orleans. Original fancy tallow was bid at 5½¢, c.a.f. East, with sellers holding

for 5½¢@5½¢. Few tanks of bleachable fancy tallow sold at 4½¢, c.a.f. East, and presumably to be shipped from a mideast point.

TALLOW: Wednesday's quotations: edible tallow, 5½¢; original fancy tallow, 4½¢@4½¢; bleachable fancy tallow, 4½¢@4½¢; prime tallow, 4½¢; special tallow, 4¢; No. 1 tallow, 3½¢; and No. 2 tallow, 3¼¢.

GREASES: Wednesday's quotations: choice white grease, 5@5½¢; A-white grease, 4½¢; B-white grease, 4¢; yellow grease, 3½¢; house grease, 3¢@3½¢; and brown grease, 2¼¢@3¢.

BY-PRODUCTS MARKETS

Wednesday, April 22, 1953

Blood

Unit	Ammonia
Unground, per unit of ammonia (bulk)	\$4.50

Digester Feed Tankage Material

Wet rendered, unground, loose,	\$5.50m
High test	\$4.75m
Liquid stick tank cars	\$3.00@3.25

Packinghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bagged.....	\$65.00@75.00
50% meat and bone scraps, bulk.....	60.00@70.00
55% meat scraps, bulk.....	70.00@80.00
60% digester tankage, bulk.....	65.00@75.00
60% digester tankage, bagged.....	70.00@80.00
80% blood meal, bagged.....	115.00
70% standard steamed bone meal, bagged (spec. prep.).....	60.00
65% steamed bone meal.....	55.00@60.00

Fertilizer Materials

High grade tankage, ground, per unit ammonia	\$4.00@4.25
Hoof meal, per unit ammonia	\$6.00@6.25*

Dry Rendered Tankage

	Per unit Protein
Low test	*1.15@1.20
High test	*1.05m

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$ 1.50@1.75
Hide trimmings (green, salted)	*13.00@15.00
Cattle jaws, skulls and knuckles, per ton	65.00m
Pig skin scraps and trimmings, per lb.	5½¢

Animal Hair

Winter coil dried, per ton	\$55.00@60.00
Summer coil dried, per ton	\$37.50m
Cattle switches, per piece	5½¢
Winter processed, gray, lb.	10 @11
Summer, processed, gray, lb.	3 @4

n—nominal. a—asked.
*Quoted delivered basis.

VEGETABLE OILS

Wednesday, April 22, 1953

An extremely quiet situation prevailed in the vegetable oil market Monday. One source reported only 10 or 12 tanks of all shipments of soybean oil traded throughout the day. Sales of immediate and April shipments could not be confirmed. Offerings were held at 13½¢, but buying interest was an ½¢ lower. May shipment cashed at 13½¢ and June reportedly sold at 13½¢, but later declined to 13½¢, with minor movement of resale oil at that level.

The cottonseed oil market was quiet but firm, and 15½¢ was bid in the Valley for certain positions, particularly last-half May forward. In the Southeast, the market was quoted at 15½¢, nominal. Texas oil was bid at 14½¢ at good locations and at 14½¢ at distant points. Corn oil was mostly unchanged and sold at 15¢. Peanut oil was pegged at 22¢, nominal, while spot shipment coconut oil advanced offering-wise to 17¢.

Refiner interest for soybean oil improved considerably and a good volume was sold in overnight trading which extended, to some degree, into early Tuesday's activity. Prices were mostly unchanged and both original and resale oil were offered. Immediate and April shipments asked at 13½¢. May shipment sold at 13½¢ and on one occasion in the morning at 13½¢. June shipment cashed at fluctuating prices; first at 13½¢, then at 13½¢ and later advanced to 13½¢. July shipment brought 13½¢ and sales of August shipment were recorded at 13½¢ in some instances.

Cottonseed oil continued to be a slow mover. Bids of 15½¢ were heard in the Valley while some offerings at certain locations were priced at that level. The market in the Southeast was unchanged nominally, and Texas oil was generally bid at 14½¢. Corn oil

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Especially made for coloring sausage casings

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RED SEAL
ST. LOUIS

held steady at 15c and both peanut oil and coconut oil were dull markets with little change indicated.

Only a dearth of activity was experienced at midweek in the edible oil market. Most sources estimated the volume of soybean oil traded at not more than 12 tanks. April shipment sold at 13½c and May at 13½c. Original oil presumably found buyers at those levels, while June oil sold on a resale at 13½c and was bid on freely at that price. July shipment was called 13½c, nominally.

Action failed to materialize in the cottonseed oil market and all locations carried the previous day's prices. The corn oil market was described as "thin" as little material was offered. Trading did transpire, however, and 15c was paid in a few directions. Buyers and sellers were ¼c apart in the peanut oil market and no sales were reported. This commodity was bid at 21½c and offered at 22c. Coconut oil was offered at 17c for spot shipment, 16½c for nearby shipment and 16½c for shipment in 30 days.

CORN OIL: Limited volume moved throughout week at unchanged prices.

SOYBEAN OIL: Good overnight movement early in week at steady levels. Midweek activity slack.

PEANUT OIL: Offerings priced ¼c lower fail to attract enthusiastic buying interest.

COCONUT OIL: Advanced ¼c from the previous week, but product difficult to move.

COTTONSEED OIL: Market firm, but sales almost completely lacking.

Cottonseed oil prices in New York were quoted as follows:

FRIDAY, APRIL 17, 1953

	Open	High	Low	Close	Prev. Close
May	17.40b	17.45b	17.50
July	17.00b	17.08b	17.05b
Sept.	15.50b	15.55	15.52b
Oct.	15.13b	15.19	15.17b
Dec.	14.97b	15.02b	15.00b
Jan.	15.00b	15.00b	15.00b
Mar.	14.92b	14.90b	14.90b

Sales: 66 lots.

MONDAY, APRIL 20, 1953

May	17.40b	17.74	17.36	17.41	17.45b
July	17.00b	17.07	16.97	17.07	17.08b
Sept.	15.50b	15.54	15.49	15.54	15.55
Oct.	15.15b	15.17	15.15	15.17	15.19
Dec.	14.98b	15.00b	15.02b
Jan.	15.00b	15.00b	15.00b
Mar.	14.90b	14.90b	14.90b

Sales: 76 lots.

TUESDAY, APRIL 21, 1953

May	17.40b	17.39	17.35	17.36	17.41
July	17.08	17.08	17.02	17.02b	17.05
Sept.	15.55b	15.56	15.51	15.55	15.54
Oct.	15.18b	15.19b	15.17
Dec.	15.03b	15.02	15.02	15.02	15.00b
Jan.	15.00b	15.00b	15.00b
Mar.	14.90b	15.00b	14.90b

Sales: 57 lots.

WEDNESDAY, APRIL 22, 1953

May	17.29b	17.39	17.35	17.38b	17.36
July	17.01b	17.05	17.03	17.03b	17.02b
Sept.	15.55b	15.61	15.59	15.61	15.55
Oct.	15.15b	15.20b	15.19b
Dec.	15.00b	15.05b	15.02
Jan.	15.00b	15.00b	15.00b
Mar.	14.90b	14.95b	15.00b

Sales: 18 lots.

No vegetable oils are expected to be imported into Spain this year, or next, according to the Office of Foreign Agricultural Relations.

VEGETABLE OILS

Wednesday, April 22, 1953

Crude cottonseed oil, carlots, f.o.b. mills	15½n
Valley	15½n
Southeast	14½n
Texas	15pd
Corn oil in tanks, f.o.b. mills	22a
Peanut oil, f.o.b. Southern mills	18½pd
Soybean oil, Decatur	16½n
Coconut oil, f.o.b. Pacific Coast	1¼n
Cottonseed foots	1¼n
Midwest and West Coast	1¼n
East	1¼n

OLEOMARGARINE

Wednesday, April 22, 1953

White domestic vegetable	28
Yellow quarters	29
Milk churned pastry	24
Water churned pastry	23

OLEO OILS

(F.O.B. Chicago)

Prime oleo stearine (slack barrels)	Lb.
Extra oleo oil (drums)	11¼

EASTERN BY-PRODUCTS MARKET

New York, Apr. 22, 1953

Dried blood was quoted Wednesday at \$4.50 to \$4.75 per unit of ammonia. Low test wet rendered tankage was priced at \$4.50 to \$4.75 per unit of ammonia. Dry rendered tankage was listed at \$1.00 per protein unit.

Restrictions on Oil Imports

President Eisenhower has taken steps to continue restrictions on imports of some fats and oils and dairy products after present controls elapse on June 30. Included are peanuts and peanut oil, flaxseed and linseed oil and tung oil.

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10, 20, 30, 40 gallon sizes

Here's a wonderful new kettle that cooks by direct gas-fired heat. You can add this kettle without installing or extending steam facilities. It's easily and economically installed—uses natural, artificial or bottled gas.

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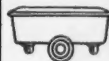
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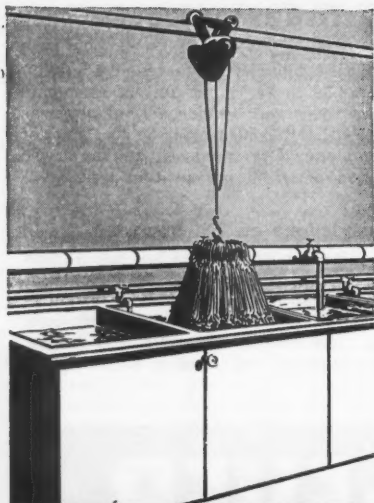
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FREE DATA, including schematic drawing of tank installation, details of operating procedure, etc., available on request.

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HIDES AND SKINS

Sharp advances again registered in sales of big packer production—Small packer and country hide markets also strong, but activity moderate—Sheepskin trading in wide range of prices, quality and shipping points considered.

CHICAGO

PACKER HIDES: Big packers did not produce offering lists Monday, but their reticence had little effect on buying interest which advanced $\frac{1}{2}$ c above last trading levels. Branded steers and branded cows were particularly in demand, but no sales developed. The definite strong undertone in the market apparently was a continuation of the broad demand which was partially unfilled at the close of last week.

Only one major packer was active in hide trading early Tuesday afternoon. An advance of 1c was registered for selections sold, but most sources thought that the market had not been completely stabilized at the advance and were not positive that other producers would fall in line with the new price levels.

About 3,800 light native steers sold at 18c, 7,300 heavy native steers at $14\frac{1}{2}$ c and 15c, 7,100 light native River cows at 19c and 6,200 heavy native cows at 16c for Rivers, $16\frac{1}{2}$ c for Chicagos and 17c for St. Pauls. There was also trading in N. Y. and about 900 each butt-branded steers and Colorados sold at 13c and $12\frac{1}{2}$ c, respectively. About 900 heavy native steers brought 15c. Later in the day, other major packers entered the trading circle and sold 2,500 native bulls at 12c for the Rivers and $12\frac{1}{2}$ c for St. Pauls, and 2,000 light Chicago native cows at $19\frac{1}{2}$ c.

Hides continued to advance at midweek, and $\frac{1}{2}$ c gain was achieved for selections that were traded. One major packer was involved in the majority of sales and moved 7,600 butt-branded steers and Colorados at $13\frac{1}{2}$ c and 13c, respectively. Other selections sold were 4,600 branded cows at 16c for Fort Worths, $15\frac{1}{2}$ c for northerns and 15c for Denvers; 1,000 heavy native Chicago steers at $15\frac{1}{2}$ c; 5,000 heavy native River steers at 15c and 2,600 heavy native cows, St. Pauls, at $17\frac{1}{2}$ c. Outside independent packers sold branded steers at $13\frac{1}{2}$ c and 13c, ex-light native steers at 22c, a car of bulls at $12\frac{1}{2}$ c and heavy native cows at $17\frac{1}{2}$ c.

SMALL PACKER AND COUNTRY HIDES: The small packer hide market experienced additional strength this week, but tanners were not generally eager to reach for stock at advanced levels. In some instances, the 50@52-lb. average sold as high as $16\frac{1}{2}$ c, while other trades were heard at 16c. The 58@60-lb. average found some buyers

at 15c and the heavier 60@62-lb. weights sold at $14\frac{1}{2}$ c. Country hides brought $13@13\frac{1}{2}$ c for the 50@52-lb. average and renderers, basis 48@50 lbs., brought 13c.

CALFSKINS AND KIPSKINS: In last trading of calfskins, the majority of April production was apparently sold and, as a consequence, packers had little to offer since. Although the market for both calf and kipskins was considered generally steady, no sales were encountered up to midweek.

SHEEPSKINS: The sheepskin market continued mixed this week in respect to trading levels. Some No. 1 shearlings were offered in one direction at 2.50, but no sales at that level could be confirmed. Other sales of this grade were reported at 2.25 and 2.35. A truck of No. 2 and No. 3 shearlings brought 1.70 and 1.10, which was considered steady. Some fall clips sold at 3.00 while Imperials brought 3.10. Dry pelts sold as low as 28c, but offerings were available in some directions at 30c. Pickled skins traded at 13.00 for lambs and 14.00 for sheep.

CHICAGO HIDE QUOTATIONS

	PACKER HIDES		Cor. Week
	Week ended	Previous Week	
	Apr. 22, 1953		1952
Nat. steers	$15\frac{1}{2}$ @18	14 @17 $\frac{1}{2}$	10 @14 $\frac{1}{2}$ n
Hvy. Texas			
stns.	$13\frac{1}{2}$ n	12 @12 $\frac{1}{2}$	9n
Butt branded			
stns.	$13\frac{1}{2}$	12	9
Col. stns.	13	$11\frac{1}{2}$	8n
Ex. light Tex.			
stns.	$19\frac{1}{2}$ n	18n	14n
Brand'd cows	$15\frac{1}{2}$ @16	14 @14 $\frac{1}{2}$	$10\frac{1}{2}$ n
Hvy. nat. cows	$16\frac{1}{2}$ @17	15 @16	11 @11 $\frac{1}{2}$ n
Lt. nat. cows	$19\frac{1}{2}$	18	14 @14 $\frac{1}{2}$ n
Nat. bulls	12 @12 $\frac{1}{2}$	$11\frac{1}{2}$ n	$8\frac{1}{2}$ @9n
Brand'd bulls	11 @11 $\frac{1}{2}$	$10\frac{1}{2}$ n	$7\frac{1}{2}$ @8n
Calfskins, Nor.			
10/15	$47\frac{1}{2}$ n	$47\frac{1}{2}$ n	27 @30n
10/down	45n	45n	23 @25n
Kips, Nor.			
nat.	$15/25.37\frac{1}{2}$ @40n	$37\frac{1}{2}$ @40n	24n
Kips, Nor.			
branded	$32\frac{1}{2}$ n	$32\frac{1}{2}$ n	$21\frac{1}{2}$ n

SMALL PACKER SKINS

STEERS AND COWS:			
60 lbs. and over	$14@14\frac{1}{2}$	$13@13\frac{1}{2}$	$9\frac{1}{2}$ @10n
50 lbs.	$16@16\frac{1}{2}$	$15@15\frac{1}{2}$	$10\frac{1}{2}$ @11n

SMALL PACKER SKINS

Calfskins, under			
15 lbs.	35n	35n	23n
Kips, 15/30	30n	$30@32n$	$20@24n$
Slunks, reg.	1.50n	1.50n	1.50
Slunks, hairless	$40@50n$	$40@50n$	40n

SHEEPSKINS

Pkr. shearlings			
No. 1	$2.35@2.40$	$2.40@2.50$	1.60
Dry Pelts	28	20n	28n
Horsehides			
untmd.	$9.75@10.00n$	$9.75@10.00n$	6.25n

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended April 18, 1953, were 5,907,000 lbs.; previous week, 6,120,000 lbs.; same week 1952, 5,725,000 lbs.; 1953 to date 80,946,000 lbs.; same period 1952, 72,317,000 lbs.

Shipments for the week ended April 18, 1953, totaled 4,062,000 lbs.; previous week, 3,337,000 lbs.; corresponding week, 1952, 4,104,000 lbs.; this year to date, 56,827,000 lbs.; corresponding week, 1952, 61,873,000 lbs.

PHILADELPHIA FRESH MEATS

(Tuesday, April 21)

WESTERN DRESSED

BEEF STEER:

Prime, 600-800	None quoted
Choice, 600-800	\$38.50@40.25
Choice, 800-900	37.50@38.50
Good, 500-700	35.50@37.25
Commercial, 350-600	32.50@34.25
Commercial, 600-700	32.50@34.25

COW:

Commercial, all wts.	29.00@32.00
Utility, all wts.	28.00@30.00

VEAL (SKIN-OFF):

Choice, 80-110	42.00@44.00
Choice, 110-150	42.00@44.00
Good, 50-80	35.00@38.00
Good, 80-150	38.00@41.00
Commercial, all wts.	32.00@36.00
Utility, all wts.	26.00@30.00

LAMB:

Prime, 30/45	49.50@50.00
Prime, 45/55	46.00@49.00
Prime, 55/65	40.00@46.00
Choice, 30/45	48.00@50.00
Choice, 45/55	45.00@48.00
Choice, 55/65	39.00@45.00
Good, all wts.	44.00@47.00
Utility, all wts.	35.00@40.00

PORK CUTS—CHOICE LOINS:

(Bladeless included) 12/down	58.00@60.00
(Bladeless included) 12-16	58.00@60.00
(Bladeless included) 16-20	None quoted

BUTTS, BOSTON STYLE, 4-8

	44.00@47.00
--	-------------

SPARERIBS, 3 lbs. down

	44.00@46.00
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LOCALLY DRESSED

STEER BEEF CUTS:

	Prime	Choice
Hindqtrs., 600/800	\$51.00@55.00	\$47.00@50.00
R'd, no flank	47.00@50.00	46.00@48.00
Hip r'd, with flank	45.00@47.00	45.00@46.00
Full loin, untrmd.	57.00@62.00	49.00@52.00
Short loin, trmd.	105.00@115.00	75.00@80.00
Flank	9.00@11.00	9.00@11.00
Rib	58.00@62.00	48.00@52.00
Arm chuck	32.00@34.00	31.00@33.00
Cr. cut chuck	30.00@32.00	30.00@32.00
Brisket	25.00@27.00	25.00@27.00
Short plates	10.00@12.00	10.00@12.00

WEEK'S CLOSING MARKETS

THURSDAY'S CLOSINGS Provisions

The live hog top at Chicago was \$24.60; average, \$23.90. Provision prices were quoted at follows: Under 12 pork loins, 62½@63; 10/14 green skinned hams, 54; Boston butts, 47@48; 16/down pork shoulders, 37 nominal; 3!down spareribs, 45@45½; 8/12 fat backs, 8% @9%; regular pork trimmings, 26 nominal; 18/20 DS bellies, 28 nominal; 4/6 green picnics, 33@33½; 8/up green picnics, 34.

P.S. loose lard was quoted at 9.37½ nominal and P.S. lard in tierces at 10.75 nominal.

Cottonseed Oil

Closing cottonseed oil prices in New York were quoted as follows: May 17.36b-46a; July 17.01-17.00; Sept. 15.59b-62a; Oct. 15.17b-20a; Dec. 15.02b-08a; Jan. 15.00b; and Mar. 14.90b.

Sales: 35 lots.

LIVESTOCK CAR LOADINGS

A total of 7,523 cars were loaded with livestock during the week ended April 11, 1953, according to the American Association of Railroads. This was a decrease of 905 cars from the same week in 1952 and 455 less than during the same period of 1951.

CORN-HOG RATIO

The corn-hog ratio for barrows and gilts at Chicago for the week ended April 18, 1953 was 13.8, according to a report by the U. S. Department of Agriculture. This ratio compared with the 13.7 ratio reported for the preceding week and 9.2 recorded for the same week a year ago. These ratios were calculated on the basis of yellow corn selling for \$1.573 per bu. in the week ended April 18, 1953, \$1.572 per bu. in the previous week and \$1.825 per bu. for the same period a year earlier.

Wholesale Price Index

Meats led all agricultural commodities in price declines during the week ended April 14, according to a Bureau of Labor Statistics report. Meat was down to 88.2 per cent of the 1947-49 average of 100 per cent. Some livestock by-products as lard and hides scored gains, 4.0 and 2.9 per cent respectively, while tallow declined 4.5 per cent and live steers, 3.3 per cent.

N.Z. Ag Man-Hour Output Tops

New Zealand leads the world in farm production per man hour, Australia is second and the United States third, the International Federation of Agricultural Producers has disclosed.

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Packers and processors who pay attention to spoilage and uniformity know that automatic temperature control is essential in a smokehouse today. Those who still rely on mere judgment in processing meats aren't matching their competition—in profit or product.

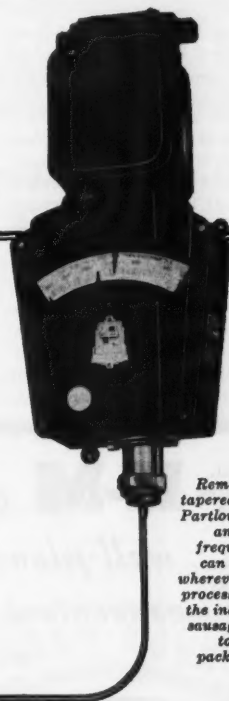
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DIAL THERMOMETERS

HUMIDITY CONTROLS

LIVESTOCK MARKETS

Weekly Review

Three-State Cattle On Feed April 1: 21% Above 1952

The number of cattle on feed April 1 in the three important feeding states, Illinois, Iowa and Nebraska, was 2,227,000 head, 21 per cent more than the 1,835,000 on feed April 1 last year, according to the Bureau of Agricultural Economics. Each state showed a substantial increase over last year. Nebraska was up 35 per cent; Iowa, up 20 per cent, and Illinois, up 12 per cent.

The number of cattle placed on feed during the three months, January-March, was estimated at 576,000 head or 5 per cent less than for the same period a year earlier. State inspected inshipments of stocker and feeder cattle and calves into the three states during January-March were 15 per cent less than a year earlier. Marketings of fed cattle since January 1 are estimated at 984,000 head, 21 per cent above the 800,000 head marketed for the same period a year ago. The 28,000 head of short-fed cattle placed on feed after January 1 and marketed before April 1 was 24 per cent below a year ago.

Most of the increase was in the lighter weight cattle. Cattle under 600 lbs. totaled 563,000, were 63 per cent above a year ago. Cattle weighing 600 to 900 lbs. were estimated at 944,000 head, 15 per cent above the 822,000 a year ago. In the 900 to 1000-lb. group the number was only 1 per cent more than on April 1, 1952. Steers accounted for 63 per cent of the total number on feed; heifers, 13 per cent; calves, 23 per cent; and cows, 1 per cent. Last year steers represented 66 per cent of the total and calves, 21 per cent.

About 548,000 have been on feed less than three months, compared with 569,000 a year earlier. Sixty-nine per cent, or 1,547,000, have been on feed

from three to six months, compared with 1,188,000 on April 1, 1952. The number on feed over six months was estimated at 132,000 head, or 6 per cent of the total. During the next three months cattle feeders expect to market about 43 per cent of the number on feed April 1, with about the same percentage expected to be marketed each month.

Cattle numbers on feed in the three states by dates compared:

STATE	Apr. 1 1953	Jan. 1 1953	Apr. 1 1952
Illinois	513,000	630,000	458,000
Iowa	1,163,000	1,274,000	969,000
Nebraska	551,000	731,000	408,000
Three States	2,227,000	2,635,000	1,835,000

N. Y. HIDE FUTURES

FRIDAY, APRIL 17, 1953

	Open	High	Low	Close
July	17.20b	17.43	17.26	17.41
Oct.	16.29b	17.02	16.92	17.00
Jan.	16.40b	16.60	16.50	16.53b- 57a
Apr., '54	16.15b	16.25	16.25	16.20b- 30a
July, '54	15.85b	15.94	15.92	15.90b- 95a
Oct., '54	15.60b	15.60b- 70a

Sales: 152 lots.

MONDAY, APRIL 20, 1953

	Open	High	Low	Close
July	17.35b	17.95	17.44	17.79b- 85a
Oct.	16.95b	17.35	17.10	17.21b- 30a
Jan.	16.55b	16.75	16.73	16.70b- 80a
Apr., '54	16.20b	16.33b- 40a
July, '54	15.90b	16.10	16.05	16.05
Oct., '54	15.60b	15.73b- 80a

Sales: 76 lots.

TUESDAY, APRIL 21, 1953

	Open	High	Low	Close
July	17.83	18.19	17.83	17.87 - 83
Oct.	17.26-28	17.53	17.17	17.19 - 17
Jan.	16.70b	16.85	16.80	16.58b- 60a
Apr., '54	16.30b	16.90b- 20a
July, '54	16.00b	16.10	15.90	15.90
Oct., '54	15.65b	15.50b- 65a

Sales: 106 lots.

WEDNESDAY, APRIL 22, 1953

	Open	High	Low	Close
July	17.95-91	18.15	17.91	18.01b- 65a
Oct.	17.25b	17.50	17.30	17.32
Jan.	16.60b	16.80	16.60	16.65b- 75a
Apr., '54	16.15b	16.15b- 30a
July, '54	15.90b	15.90b- 16.05a
Oct., '54	15.60b	15.60b- 80a

Sales: 82 lots.

THURSDAY, APRIL 23, 1953

	Open	High	Low	Close
July	18.15	18.35	18.12	18.22
Oct.	17.50-53	17.66	17.50	17.57
Jan.	16.83	16.95	16.83	16.90b-17.00a
Apr., '54	16.30-25	16.30	16.25	16.30b- 40a
July, '54	15.95b	15.90b-16.15a
Oct., '54	15.90b	15.60b

Sales: 82 lots.

AMI PROVISION STOCKS

Total of all pork meat holdings for the three-week period ended April 18, rose 2 per cent above stocks reported on March 28, according to the American Meat Institute. Total pork stocks at 427,700,000 lbs. compared with 419,200,000 lbs. on March 28. A year ago these holdings were reported at 630,400,000 lbs. and the comparable date, 1947-49 average, at 428,700,000 lbs.

Total lard and rendered pork fat holdings amounted to 142,100,000 lbs. against 142,000,000 lbs. three weeks before and 136,900,000 lbs. a year ago. The two-year average was 145,600,000 lbs.

Apr. 18 stocks as
Percentages of
inventories on

Mar. 28 Apr. 12 1947-49
1953 1952 Av.

BELLIES:

Cured, D. S.	100	62	57
Cured, S.P. & D.C.	97	72	62
Frozen-for-cure, regular	94	69	383
Frozen-for-cure, S.P. & D.C.	102	65	112
Total bellies	101	66	88

HAMS:

Cured, S.P. regular	100	80	44
Cured, S.P. skinned	97	80	98
Frozen-for-cure, regular	100	20
Frozen-for-cure, skinned	117	66	98
Total hams	106	73	96

PICNICS:

Cured, S.P.	95	90	114
Frozen-for-cure	99	81	182
Total picnics	98	84	154

FAT BACKS:

D.S. CURED	115	122	96
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OTHER CURED AND FROZEN-FOR-CURE

Cured, D.S.	95	54	40
Cured, S.P.	102	66	55
Total cured	100	63	50
Frozen-for-cure, D.S.	100	50	54
Frozen-for-cure, S.P.	97	37	95
Total other	98	58	73

BARBELED PORK

TOT. D.S. CURED	100	100	79
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ITEMS

TOT. FROZ. FOR D.S.	110	75	65
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CURE

TOT. S.P. & D.S. CURED	97	33	42
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TOT. S.P. & D.S. FROZ.

TOT. CURED & FROZEN-FOR-CURE	104	67	114
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FRESH FROZEN

Loin, shoulder butts and spareribs	101	52	147
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All other

Total	103	68	132
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TOT. ALL PORK MEATS

102	68	Small
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RENDERED PORK FATS

108	85	74
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LARD

Small	104	98
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BLOOMINGTON, ILL.
CHATTANOOGA, TENN.
CINCINNATI, OHIO
DAYTON, OHIO
DETROIT, MICH.
FT. WAYNE, IND.
INDIANAPOLIS, IND.
JACKSON, MISS.
JONESBORO, ARK.
LAFAYETTE, IND.
LOUISVILLE, KY.
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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, April 21, were reported by the Production and Marketing Administration as follows:

	St. L. N.S. Yds.	Chicago	Kansas City	Omaha	St. Paul*
HOGS (Includes Bulk of Sales)					
BARROWS & GILTS:					
Choice:					
120-140 lbs.	21.25-22.50	None rec.	None rec.	None rec.	None rec.
140-160 lbs.	20.25-22.25	18.50-20.50	None rec.	None rec.	20.00-21.50
160-180 lbs.	22.00-22.90	20.00-22.75	None rec.	\$19.25-22.25	21.25-23.00
180-200 lbs.	22.85-23.00	22.50-23.00	\$22.50-22.90	22.25-23.00	22.50-23.00
200-220 lbs.	22.85-23.00	22.75-23.00	22.75-23.00	22.25-23.00	22.50-23.00
220-240 lbs.	22.60-23.00	22.75-23.00	22.75-23.10	22.75-23.00	22.50-23.00
240-270 lbs.	22.10-22.85	22.75-23.00	22.50-22.85	21.50-22.75	22.00-22.75
270-300 lbs.	21.50-22.40	22.25-22.90	None rec.	21.00-21.75	21.25-22.25
300-330 lbs.	None rec.	22.00-22.50	None rec.	20.50-21.25	20.50-21.25
330-360 lbs.	None rec.	None rec.	None rec.	20.50-21.25	None rec.
Medium:					
160-220 lbs.	None rec.	None rec.	None rec.	18.75-22.00	None rec.

SOWS:

Choice:					
270-300 lbs.	20.75-21.00	None rec.	None rec.	20.00-21.00	20.00-21.00
300-330 lbs.	20.50-21.00	20.75-21.00	20.25-20.75	20.00-21.00	20.00-21.00
330-360 lbs.	20.85-20.75	20.50-21.00	20.25-20.75	20.00-21.00	20.00-21.00
360-400 lbs.	20.25-20.75	20.00-20.75	20.00-20.50	20.00-21.00	19.50-20.50
400-450 lbs.	20.00-20.50	19.50-20.25	19.75-20.50	18.75-20.25	18.75-20.00
450-550 lbs.	18.75-20.25	18.75-19.75	19.50-19.75	18.25-20.25	None rec.
Medium:					
250-500 lbs.	None rec.	18.00-19.50	19.25-19.75	18.00-20.50	None rec.

SLAUGHTER CATTLE & CALVES:

STEERS:

Prime:					
700-900 lbs.	22.50-25.00	23.25-25.00	22.75-24.00	21.50-23.00	\$22.00-23.50
900-1100 lbs.	23.00-25.50	23.75-25.50	22.25-24.00	21.75-24.50	22.00-24.00
1100-1300 lbs.	22.75-25.00	22.75-25.50	22.00-24.50	21.75-24.50	22.00-24.00
1300-1500 lbs.	22.50-25.00	22.00-25.00	21.50-24.00	20.75-24.00	21.50-23.50

Choice:

700-900 lbs.	20.50-23.00	20.75-23.75	19.25-22.25	19.00-21.50	20.00-22.00
900-1100 lbs.	21.00-23.00	20.75-23.75	19.75-22.25	19.00-21.75	20.00-22.00
1100-1300 lbs.	21.00-23.00	20.50-23.75	19.50-22.25	18.75-21.75	20.00-22.00
1300-1500 lbs.	20.50-22.75	20.50-22.75	19.50-22.00	18.50-21.75	19.50-21.50

Good:

700-900 lbs.	18.50-21.00	19.75-20.75	17.75-19.75	17.25-19.00	18.00-19.00
900-1100 lbs.	19.00-21.00	19.25-20.75	17.75-19.75	17.25-19.00	17.50-20.00
1100-1300 lbs.	19.00-21.00	19.00-20.75	17.50-19.50	17.25-18.75	17.50-20.00

Commercial:

all wts.	17.00-19.00	17.00-19.75	15.50-17.75	15.25-17.25	15.50-17.50
Utility, all wts.	15.50-17.00	15.50-17.00	14.00-15.50	14.00-15.25	14.50-15.50

HEIFERS:

Prime:					
600-800 lbs.	22.50-24.00	22.50-23.50	21.75-23.00	21.00-22.75	22.00-23.00
800-1000 lbs.	22.00-24.00	22.50-23.50	21.75-23.00	20.50-22.75	21.50-23.00

Choice:

600-800 lbs.	20.50-22.50	21.00-22.50	18.00-21.75	18.00-21.75	19.50-22.00
800-1000 lbs.	20.00-22.50	20.75-22.50	19.50-21.75	17.75-21.00	19.00-21.50

Good:

500-700 lbs.	18.50-20.50	19.50-21.00	17.50-19.50	16.25-18.00	17.50-19.50
700-900 lbs.	18.00-20.00	19.25-21.00	17.25-19.50	15.50-18.00	17.50-19.50

Commercial:

all wts.	16.50-18.50	16.50-19.50	15.00-17.50	14.25-16.00	15.50-17.50
Utility, all wts.	14.50-16.50	15.00-16.50	13.50-15.00	13.00-14.25	14.00-15.50

COWS:

Commercial:					
all wts.	14.50-15.75	14.50-15.50	14.00-15.50	13.50-15.00	13.50-16.00
Utility, all wts.	13.50-14.50	13.50-14.50	12.75-14.00	12.25-14.25	13.50-15.00
Canner & cutter, all wts.	11.00-13.50	11.00-13.75	10.00-12.75	10.00-12.25	11.00-13.50

BULLS (Yrks. Excl.) All Weights:

Good	None rec.	14.50-16.00	None rec.	12.00-14.00	14.00-15.00
Commercial	15.50-16.50	17.75-19.00	15.00-15.50	15.25-16.50	14.00-15.00
Utility	14.50-15.50	15.75-17.75	14.00-15.00	13.50-15.25	15.00-17.00
Cutter	13.00-14.50	14.00-15.75	12.50-14.00	12.50-13.50	14.50-16.50

VEALERS, All Weights:

Choice & prime	21.00-28.00	25.00-26.00	21.00-25.00	25.00-27.00	21.00-25.00
Com'l & good	16.00-21.00	16.00-25.00	15.00-21.00	18.00-25.00	15.00-21.00

CALVES (500 Lbs. Down):

Choice & prime	20.00-24.00	19.00-23.00	19.00-21.00	20.00-25.00	20.00-23.00
Com'l & good	15.00-20.00	15.00-19.00	14.00-19.00	16.00-20.00	13.00-20.00

SHEEP & LAMBS:

LAMBS (110 Lbs. Down):					
Choice & prime	24.00-24.75	24.00-25.00	21.50-23.00	23.50-24.25	23.75-24.25
Good & choice	22.75-24.00	23.25-24.25	19.50-22.00	21.50-23.25	20.25-23.75

EWES:

Good & choice	None rec.	9.00-10.50	8.00-9.50	7.25-8.50	9.50-10.00
Cull & utility	None rec.	6.00-8.50	6.00-8.50	4.00-7.00	6.50-9.25

*April 20 cattle, sheep prices.

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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers.

	CATTLE		Cor.
	Week ended	Prev. Week	
Chicago	24,539	22,522	18,526
Kansas City	14,912	17,501	10,625
Omaha	23,896	27,774	14,867
E. St. Louis	9,227	10,443	6,063
St. Joseph	9,960	10,665	6,819
Sioux City	11,282	10,681	
Wichita	3,642	3,980	2,970
New York & Jersey City	10,097	8,210	4,658
Okla. City	4,066	5,681	2,463
Cincinnati	4,108	4,468	3,251
Denver	12,514	11,650	10,451
St. Paul	15,481	16,251	
Milwaukee	4,107	4,112	3,888
Total	148,480	153,947	84,600

HOGS		Cor.
Week ended	Prev. Week	
Chicago	36,352	31,552
Kansas City	9,847	7,988
Omaha	25,093	26,138
E. St. Louis	29,708	33,426
St. Joseph	21,302	22,433
Sioux City	18,357	14,818
Wichita	3,064	7,937
New York & Jersey City	43,121	42,164
Okla. City	8,987	8,758
Cincinnati	12,748	11,737
Denver	12,132	8,946
St. Paul	26,943	30,817
Milwaukee	5,948	6,842
Total	253,602	253,576

SHEEP		Cor.
Week ended	Prev. Week	
Chicago	4,161	7,413
Kansas City	6,909	9,408
Omaha	7,697	12,233
E. St. Louis	1,002	1,542
St. Joseph	10,081	8,967
Sioux City	4,274	3,929
Wichita	2,623	1,992
New York & Jersey City	38,640	31,501
Okla. City	1,810	3,245
Cincinnati	114	88
Denver	8,745	7,983
St. Paul	3,088	5,634
Milwaukee	478	359
Total	89,662	94,384

*Cattle and calves.
†Federally inspected slaughter, including directs.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including directs.

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Wednesday, April 22, were as follows:

CATTLE	
Steers, ch. & pr.	None rec.
Steers, gd. & ch.	\$20.00@22.15
Heifers, gd. & ch.	18.00@20.00
Heifers, util. & com'l.	16.00@17.00
Cows, com'l.	16.00@17.00
Cows, utility	14.00@15.00
Cows, canner, cutter	11.00@13.50
Bulls, com'l.	16.50@18.00
Bulls, can. & cut.	13.00@14.50

VEALERS:	
Choice & prime	\$25.00@28.00
Good & choice	20.00@22.00
Utility & com'l.	16.00@22.00
Cull	10.00@16.00

HOGS:	
Gd. & ch., 170/240	\$23.75@24.75
Sows, 400/down	19.50@20.50

LAMBS:	
Good & choice	None rec.

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Apr. 18:

Cattle Calves Hogs* Sheep*	
Salable	229 71 360
Total (incl. directs)	7,526 2,414 20,512 31,428
Prev. week:	
Salable	246 292 207
Total (incl. directs)	5,977 1,752 20,416 18,420

*Including hogs at 31st street.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS	
Cattle	Calves Hogs Sheep
Apr. 16...	3,530 399 13,225 3,454
Apr. 17...	964 304 11,353 3,354
Apr. 18...	176 92 4,025 1
Apr. 20...	21,543 427 7,398 6,150
Apr. 21...	10,000 400 14,500 3,000
Apr. 22...	14,000 300 8,500 3,000
Week so far	45,543 1,127 30,398 12,150
Wk. ago.	40,744 1,083 32,387 13,132
Yr. ago.	26,995 7,082 43,948 14,176
2 yrs. ago.	24,342 1,172 41,507 4,250
*Including 170 cattle, 7,846 hogs and 5,323 sheep direct to packers.	

SHIPMENTS	
Cattle	Calves Hogs Sheep
Apr. 16...	2,500 14 648 1,010
Apr. 17...	1,297 1,038 1,502
Apr. 18...	316 795 163
Apr. 20...	5,891 1,212 2,163
Apr. 21...	5,000 600 500
Apr. 22...	5,000 1,000 500
Week so far	15,801 2,812 3,163
Wk. ago.	15,925 14 2,296 4,412
Yr. ago.	10,575 67 3,522 3,536
2 yrs. ago.	7,642 64 3,253 1,784

APRIL RECEIPTS	
Cattle	Calves Hogs Sheep
1953	1952
146,478	95,543
5,800	5,595
182,861	224,708
54,120	55,499

APRIL SHIPMENTS	
Cattle	Calves Hogs Sheep
1953	1952
61,039	37,530
13,697	13,282
17,200	16,904

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed., April 22:

Week ended	
Apr. 22	Apr. 15
Packers' purch.	31,761
Shippers' purch.	3,886
Total	37,647

LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Wednesday, April 22, were reported as shown in the table below:

CATTLE:	
Steers, choice & pr.	\$23.50 only
Steers, gd. & ch.	21.50@22.25
Steers, com'l & gd.	19.00@20.50
Heifers, good	18.50 only
Heifers, util. & com'l.	15.00@17.50
Cows, com'l	14.00@15.50
Cows, utility	12.50@13.50
Cows, can. & cut.	10.00@12.00
Bulls, util. & com'l.	16.50@17.50

CALVES:	
Choice & prime	\$26.00@28.00
Good & choice	22.00@23.50
Com'l & good	14.00@18.00
Culls & util.	12.00@18.00

HOGS:	
Good & ch., 190/260	\$24.25@25.00
Sows, 400/down	19.50@20.25

SHEEP:	
Lambs, gd. & ch.	None rec.

CANADIAN KILL

Inspected slaughter in Canada for week ended April 11:

CATTLE	
Period	Same Wk. Last Yr.
Apr. 11	
Western Canada	11,111 6,524
Eastern Canada	12,854 11,113
Total	23,965 17,637

HOGS	
Western Canada	39,729 33,556
Eastern Canada	62,379 79,993
Total	102,108 113,549
All hog carcasses graded	107,527 120,998

SHEEP	
Western Canada	2,220 2,635
Eastern Canada	1,982 873
Total	4,202 3,508

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, April 18, 1953, as reported to The National Provisioner:

CHICAGO	
Armour, 5,991 hogs; Wilson, 3,903 hogs; Agar, 7,377 hogs; shippers, 4,797 hogs; and others, 19,081 hogs.	
Total: 24,539 cattle; 1,652 calves; 41,149 hogs; and 4,161 sheep.	

KANSAS CITY	
Cattle Calves Hogs Sheep	
Armour	2,390 1,012 1,911 1,253
Swift	3,124 939 1,908 3,331
Wilson	992 3,128
Butchers	4,911 7 775 9
Others	1,528 2,125 2,406
Totals	12,954 1,958 9,847 6,999

OMAHA	
Cattle Calves Hogs Sheep	
Armour	7,227 6,807 1,661
Cudahy	2,907 2,776 1,748
Swift	7,075 5,876 2,188
Wilson	3,248 4,206 1,798
Cornhusker	819
Neb. Beef	649
Eagle	84
Gr. Omaha	557
Hoffman	153
Rothschild	436
Roth	1,078
Kingan	1,588
Merchants	112
Midwest	149
Omaha	506
Union	621
Others	8,951
Totals	27,809 28,616 7,395

E. ST. LOUIS	
Cattle Calves Hogs Sheep	
Armour	2,406 588 8,781 594
Swift	3,651 1,827 9,916 508
Hunter	775 6,157
Hell	2,642
Krey	1,366
Laclede	846
Totals	6,812 2,415 29,708 1,102

ST. JOSEPH	
Cattle Calves Hogs Sheep	
Swift	3,318 259 8,584 1,418
Armour	3,190 214 6,744 888
Others	4,632 743 3,355 1,786
Totals*	11,140 1,216 18,683 4,092

*Do not include 484 cattle, 3 calves, 5,974 hogs and 7,725 sheep direct to packers.

SIOUX CITY	
Cattle Calves Hogs Sheep	
Armour	4,832 1 5,685 1,175
Cudahy	3,518 6,368 796
Wilson	3,424 4,578 879
Butchers	935
Others	9,069 8,882 902
Totals	21,238 1 25,513 3,692

WICHITA	
Cattle Calves Hogs Sheep	
Cudahy	1,117 300 1,945 2,623
Kansas	221
Dunn	66
Dold	153 690
Sunflower	19 45
Pioneer	
Excel	562
Others	1,389 384
Totals	3,527 300 3,064 2,623

OKLAHOMA CITY	
Cattle Calves Hogs Sheep	
Armour	1,492 252 1,295 315
Wilson	1,774 330 1,153 601
Butchers	221 1,389
Totals*	3,487 582 3,839 917

*Do not include 811 cattle, 26 calves, 5,150 hogs and 894 sheep direct to packers.

LOS ANGELES	
Cattle Calves Hogs Sheep	
Armour	157 191
Cudahy	
Swift	406 15
Wilson	383
Acme	853 7
Ideal	771
Atlas	800
Cloaghtery	640
Const	292 257
Commercial	833
Bridgeford	47 83
Gr. West	332
Harman	253
Luer	117 708
Others	4,008 701 398
Totals	9,252 708 2,257

DENVER

	Cattle	Calves	Hogs	Sheep
Armour ..	1,639	41	2,551	11,554
Swift ...	1,712	168	3,689	8,915
Cudahy ..	942	46	2,398	358
Wilson ...	964
Others ...	7,200	173	2,534	34
<hr/>				
Totals ..	12,457	428	11,172	20,861

CINCINNATI

Cattle	Calves	Hogs	Sheep
Gall			188
Kahn's			
Meyer			
Schlachter	91 102		
Northside			
Others	1,368 13,923		8
Totals	3,176 1,470 13,923		196

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour ..	5,097	3,370	9,854	904
Bartusch ..	1,188
Cudahy ..	990	60	...	207
Rifkin ...	980	63
Superior ..	1,627
Swift	5,599	2,850	17,059	1,977
Others	2,764	2,137	7,804	2,456
<hr/>				
Totals ..	18,245	8,480	34,717	5,544

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour ...	1,028	865	716	6,342
Swift ...	1,600	992	590	12,579
Blue Bonnet	621	46	262	...
City	487	4	72	...
Rosenthal..	400	144
Totals ..	4,136	2,051	1,640	18,921

TOTAL PACKER PURCHASES

Week ended	
Apr. 18	Prev. Week
Cattle	158,775 158,193 88,235
Hogs	224,128 229,574 202,700
Sheep	76,503 75,240 56,555

*Revised to include Oklahoma City.

CORN BELT DIRECT TRADING

Des Moines, Ia., April 22—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

Hogs, good to choice:	
160-180 lbs.	\$20.25@22.40
180-240 lbs.	22.00@23.00
240-300 lbs.	21.10@23.00
240-300 lbs.	20.75@22.00
270-300 lbs.	20.50@21.50

Sows:	
440-550 lbs.	18.75@20.50

Corn belt hog receipts the U. S. Department of Agriculture:

April 16	
56,500	48,500
April 17	43,000 40,000
April 18	25,500 27,500
April 20	35,000 33,500
April 21	26,000 30,500
April 22	25,000 41,000

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER:		Carcasses	BEEF CURED:
Week ending Apr. 18, 1953.	13,841	Week ending Apr. 18, 1953.	51,726
Week previous	15,120	Week previous	8,802
Same week year ago	10,905	Same week year ago	6,617
COW:			PORK CURED AND SMOKEED:
Week ending Apr. 18, 1953.	1,118	Week ending Apr. 18, 1953.	485,464
Week previous	827	Week previous	566,200
Same week year ago	965	Same week year ago	742,558
BULL:			LARD AND PORK FATS:
Week ending Apr. 18, 1953.	625	Week ending Apr. 18, 1953.	16,072
Week previous	688	Week previous	142,136
Same week year ago	513	Same week year ago	25,030
VEAL:			LOCAL SLAUGHTER
Week ending Apr. 18, 1953.	12,758	Week ending Apr. 18, 1953.	10,097
Week previous	11,461	Week previous	8,216
Same week year ago	9,804	Same week year ago	4,656
LAMB:			CATTLE:
Week ending Apr. 18, 1953.	28,286	Week ending Apr. 18, 1953.	8,730
Week previous	41,064	Week previous	6,477
Same week year ago	30,236	Same week year ago	5,598
MUTTON:			HOGS:
Week ending Apr. 18, 1953.	428	Week ending Apr. 18, 1953.	43,121
Week previous	1,685	Week previous	42,164
Same week year ago	581	Same week year ago	50,178
HOG AND PIG:			SHEEP:
Week ending Apr. 18, 1953.	3,513	Week ending Apr. 18, 1953.	38,640
Week previous	3,420	Week previous	31,501
Same week year ago	13,969	Same week year ago	29,804
PORK CUTS:			COUNTRY DRESSED MEATS
Week ending Apr. 18, 1953.	1,156,656	Week ending Apr. 18, 1953.	7,320
Week previous	1,424,519	Week previous	7,155
Same week year ago	1,001,391	Same week year ago	6,570
BEEF CUTS:			VEAL:
Week ending Apr. 18, 1953.	123,131	Week ending Apr. 18, 1953.	15
Week previous	111,426	Week previous	13
Same week year ago	78,358	Same week year ago	5
VEAL AND CALF CUTS:			HOG:
Week ending Apr. 18, 1953.	4,200	Week ending Apr. 18, 1953.	15
Week previous	20	Week previous	13
Same week year ago	7,290	Same week year ago	5
LAMB AND MUTTON CUTS:			LAMB AND MUTTON:
Week ending Apr. 18, 1953.	720	Week ending Apr. 18, 1953.	138
Week previous	826	Week previous	960
Same week year ago	1,638	Same week year ago	1,063

WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ending April 18, was reported by the U. S. Department of Agriculture as follows:

City or Area	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	11,313	10,568	46,264	44,224
Baltimore, Philadelphia	6,531	1,071	24,300	958
Cincinnati, Cleveland, Detroit, ²				
Indianapolis	16,182	6,529	82,130	6,794
Chicago Area	26,870	5,746	89,201	16,751
St. Paul-Wisconsin Area ³	25,177	31,434	80,290	8,457
St. Louis Area ⁴	13,538	5,519	78,846	7,833
Iowa-So. Minnesota ⁵	26,329	9,540	201,946	27,704
St. Louis City	11,291	4	20,165	5,881
Omaha	26,540	638	38,069	13,601
Kansas City	13,908	3,254	23,711	11,897
Louisville, Evansville, Nashville, ⁶				Not Available
Memphis	8,002	8,395	41,121	19,244
Georgia-Alabama Area ⁷	5,829	2,422	19,244	12,566
St. Joseph, Wichita, Oklahoma City ⁸	17,217	2,068	37,360	17,100
Ft. Worth, Dallas, San Antonio	16,173	6,176	15,290	12,448
Denver, Ogden, Salt Lake City	13,975	767	12,448	11,060
Los Angeles, San Francisco Area ⁹	24,363	2,337	28,594	30,233
Portland, Seattle, Spokane	5,110	422	10,496	3,754
Grand Total	268,348	96,920	829,893	218,813
Total previous week	255,873	99,775	857,230	210,137
Total same week, 1952	162,824	63,953	974,414	172,913

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. ³Includes St. Louis National Stockyards, E. St. Louis, Ill. and St. Louis, Mo. ⁴Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁵Includes Birmingham, Dothan, Montgomery, Ala. and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif. (Receipts reported by the U.S.D.A., Production & Marketing Administration)

SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; and Jacksonville, Florida, during the week ended April 17:

	Cattle	Calves	Hogs
Week ending April 17	2,819	1,341	8,232
Week previous (five days)	2,976	1,221	13,209

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended April 11, compared with the same time 1952, were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS		VEAL CALVES		HOGS*		LAMBS	
	Up to 1000 lb.	1953 1952	Good and Choice	1953 1952	Gr. B ¹ Dressed	1953 1952	Gd. Heavyweights	1953 1952
Toronto	\$20.53	\$25.19	\$23.98	\$30.82	\$25.60	\$25.00	\$26.38	\$31.06
Montreal	21.25	27.35	19.55	24.15	26.60	25.60	21.00	22.00
Winnipeg	19.28	24.15	24.00	29.47	23.60	24.00	24.00	22.00
Calgary	19.25	23.42	26.06	33.43	24.95	23.40	22.73	21.00
Edmonton	18.60	24.50	27.50	37.00	24.75	25.00	21.60	24.00
Lethbridge	18.25	24.00	24.00	24.00	24.65	22.95	21.00	21.00
Pr. Albert	18.00	21.75	24.50	29.50	22.60	23.35	21.00	21.00
Moose Jaw	18.70	23.00	23.00	23.00	22.60	23.60	19.50	23.50
Saskatoon	18.50	23.00	23.50	31.50	22.60	23.60	19.50	23.50
Regina	18.10	22.80	22.80	22.80	22.60	23.60	19.50	23.50
Vancouver	20.00	28.15	35.85	35.85	25.85	25.85	21.00	21.00

*Dominion Government premiums not included.

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BARLIANT'S



WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for Our Bulletin—Issued Regularly

Sausage & Smokehouse

6012—CONVEYOR TABLE: stainless steel, similar Globe #8619, 50' x 53", stainless steel mesh belt, complete with motor & speed drive	\$2200.00
6051—SILENT CUTTER: Buffalo #43-B, with 25 HP. motor & starter	750.00
6025—SILENT CUTTER: Globe #38, with 15 HP. mtr., direct connected, used 8 mos.	850.00
5721—SILENT CUTTER: Boss, 200¢ cap., 25 HP.	825.00
5394—GRINDER: Buffalo #86, 20 HP. motor	875.00
6007—GRINDER: Buffalo #56-B, new head & worm, with 5 HP. motor	625.00
5972—MIXER: Buffalo #14, with motor sprocket, less motor	750.00
6082—MIXER: Buffalo #3, 5 HP. motor & start.	700.00
5971—SAUSAGE STUFFER: Boss 500¢ cap., with 2 stuffing valves & horns & 2 way valve	950.00
5858—STUFFER: Randall, 400¢ cap., with 2 stuffing cocks, air control piping & head gasket	825.00
6083—STUFFER: Buffalo #502 cap.	625.00
6041—STUFFER: Globe 200¢ cap., with valves & stuffing tubes, late model	575.00
4729—SAUSAGE DISPENSER: Boss, range ¼-5¢	250.00
5909—BACON SLICING MACHINE: U.S. #150-B, with stand & shingling conveyor	650.00
5802—BARREL WASHER: hog dip galv., V-belt trans., 5 HP. motor, New—never used	2100.00
5853—SMOKEHOUSES: (2) Griffith, automatic, 1 Gas, 1 Electric	400.00
6010—HAM MOLD WASHER: Ham Boiler Corp., heavy cast alum. bowl, less mtr.	165.00
6087—SAUSAGE STICK HANGING TRUCKS: (6)	50.00
6080—HAM MOLDS: (87) Aluminum	5.50
6012—BEEF TROLLEYS: (500) hindquarter, short hooks	.75
6013—BEEF TROLLEYS: (500) forequarter, long hooks	.85

Rendering Equipment

5431—COOKERS: (2) Boss, 5' x 12', flat heads, 25 HP. motor, located West Coast	ea. \$3000.00
5436—COOKERS: (2) Anco, 5' x 12', with 25 HP. motor, starter	2375.00
6058—COOKER: French Oil, 5' x 10', all welded steel constr., jacketed heads, complete with fittings, 20 HP. mtr.	3250.00
5897—COOKERS: (2) Boss, 4' x 10½", 6000¢ cap., jacketed heads, roller chain drive, 20 HP.	ea. 2750.00
5718—HYDRAULIC PRESS: French Oil, 150 ton, 4000¢ WP	1950.00
5819—EXPELLERS: (2) Red Lion, with magnetic separators, 1—practically new, 1—little older, complete layout	5500.00
5521—EXPELLER: Anderson R.B. excel. cond.	4800.00
6056—ROTARY CRUSHER: Dupps, suitable for bones, cracklings. New—never used	1250.00
5944—GRINDER: Jay Bee, Anco #24, 2½" with 30 HP. Westinghouse motor, direct drive, little used	800.00
5800—SHREDDER: Boss #705, size 30, V-belt drive, perfect cond., less motor	1150.00

Miscellaneous

5212—DEHAIRER: Rujak, scalding tank & catwalk, 7½ HP., used very little, new 1945	\$1025.00
4594—DEHAIRER: Boss, grate type with automatic throw-in and throw-out, 7½ HP.	875.00
5278—BELLY ROLLER: Sr. Boss, double roller, complete with motor, slate plated with non-corrosive metal, like new	900.00
5356—CALF SKINNING KNIFE: electric, Consolidated Eng. Co., ser. #308, used 4 times	235.00
6009—HAND SAW: Jones Superior 30", less motor	250.00
5420—AMMONIA COMPRESSOR: Howe, 6½" x 6½", high speed, with 50 HP. motor	950.00

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EQUIPMENT WANTED

WANTED: 500 ton curb press, 4 x 10 cooker, lard roll, Anderson duo and super duo expellers, filter presses. Contact Box EW-38, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

WANTED: MAGNETIC PULLY for Expeller. Give full particulars. FW-144, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

WANTED: Used 1000 lb. capacity metal bacon boxes. The Eckert Packing Company, West High St., Defiance, Ohio.

EQUIPMENT FOR SALE

Robinson, one ton jacketed, Mixer. . . . Ribbon blades and scrapers. . . . Bottom opening . . . 7½ H.P. Gear Head Master Motor. . . . Stainless steel apron and covers complete with positive action pump—2 H.P. Motor . . . water, steam, electric controls . . . pressure reducer . . . valves, 35 feet 2 inch stainless steel pipe, couplings, angles. . . . Excellent condition. . . . Can be seen in operation Perfect for cooking, mixing, pumping dog food or similar product. Also have pans, racks, retort, etc.

FOLLY TURKEY FARM
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FOR SALE: Complete livestock Semi-trailer rig, consisting of Mack Deluxe model A-40-T tractor complete with air brakes; and Fruehauf Model FLS 532 Deluxe 32 ft. livestock semi-trailer 7' high, complete with air brakes and double deck boards provided. Was purchased in 1951 and has been driven 18,000 miles.

SCHAFFNER BROTHERS COMPANY
P.O. Box 466 Erie, Pennsylvania

FOR SALE: 100 lb. #32 B Smith silent cutter and 100 lb. stuffer, complete with 10 H.P. 3 phase motor. This equipment is in excellent condition and guaranteed. Reason for selling, replacing with larger equipment. Write SAMUEL HARRISON'S Sons, Inc., Hepburnville, Pennsylvania.

One model 54B Buffalo self-emptying silent cutter 350 lbs. finished bowl capacity. Equipped with 40 hp motor, 3 phase 60 cycles, 220/440 volts and magnetic starter. Very good condition. Price \$2,500. Karl Ehmer 62-08 Myrtle Ave., Glendale, L. I.

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All Models. Rebuilt, guaranteed, or AS IS.
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FOR SALE: Diamond Hog, 35, excellent condition. Motor and starter, \$1800 FOB Georgia. Write to G. BERND COMPANY, Macon, Georgia.

PLANT FOR RENT

FOR LEASE: If you are interested in making money in the meat business, get in touch with me at once. Pork and beef meat packing plant in good condition and ready for the tenant now. This plant must be seen to be appreciated.

W. E. McMAINS
40 Liberty Ave. Richmond, Indiana

FOR RENT: Good going meat market, slaughter house and sausage room. Owing to ill health the owner is no longer to operate this business. Located in the central part of Michigan. Owner willing to co-operate in any way including financial. FR-154, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANTS FOR SALE

FOR SALE: Complete plant for slaughtering, processing, sausage making, retail and custom butchering. Consists of building 30' x 60', full basement on 1 acre of ground. 24' refrigerated display, 2 pair Toledo scales, register, cube machine. Storage room next to killing floor. Power meat saw, meat grinder, silent cutter, 54" stuffer, 3 mangle work benches, lard rendering equipment. Smoke house, hog scalding and scraper, 2 electric hoists, elevator, artery pump, automatic killing pens, stock pens and other miscellaneous equipment. Built 5 years ago and making money ever since. First \$12,000 takes it. Less than half the cost. Illness reason for selling. FS-169, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FROZEN FOOD MEAT PROCESSING PLANT

FOR SALE OR LEASE: New—fully equipped—sharp freezer—large freezer holding room—rail cooler—large cutting room—manufacturing room—garage—vicinity of Chicago. FS-167, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

RENDERING PLANT

Two late model cookers, hydraulic press and 4 late model trucks fully equipped. Three car tallow storage. Dead stock and offal. Concrete block building. Located western Oklahoma. Price \$40,000.00. FS-168, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WHOLESALE MEAT BUILDING—CHICAGO

U.S. Army Inspection in force
GOVERNMENT INSPECTION OBTAINABLE
Owner planning to retire. Est. 25 yrs. Suppliers to Rest., Hotels, Inst., etc. Sales \$500,000 yr. Complete, ultra modern equip. incl. rails, trolleys, floor & rail scales, 5,000 sq. ft. coolers, 3,500 cu. ft. deep freeze. Re-inforced concrete bldg. 14,500 sq. ft. Real estate alone worth \$100,000. Sell good will, trucks, personal property and real estate. Small down pymt., bal. like rent. WANT BID FOR FAST DEAL, with or without bus. Alrik Co., 1607 W. Howard St., Chicago. Phone BR. 4-2680.

KINGSTON, NEW YORK

Government inspected plant with capacity of over 500 cattle a week. Modern in every detail. Would sell, rent or will custom kill. For further details please write or phone to L & L Packing Co., 265 Lewis St., Buffalo, N. Y. Phone Madison 2271.

PACKING PLANT FOR SALE

Well established plant with complete operation and doing an excellent sausage business. Capacity 1200 hogs, 150 cattle per month. Located in well populated section. This is a going business with unlimited possibilities. FS-171, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT FOR SALE AT SACRIFICE

In Phoenix—fastest growing city in nation. Arizona's best small plant. Last year did \$4 million business. Complete, most modern equipment, including Boss dehairer with hoist, Atmos smokehouse, modern sausage kitchen, three large and three smaller coolers. Financial reasons require sale, offered at large reduction under actual value for fast action. Contact owner—Max Junghauer, P.O. Box 190 or phone Alpine 4-1556, Phoenix, Arizona.

FOR SALE: Meat packing plant, sausage, beef and hog departments, 6 trucks, 3 acres ground. Established 18 years. Always profitable. Good reason for selling. Located in Wisconsin. FS-137, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MODERN PLANT: Capacity 150 hogs and 60 cattle per day. New sausage kitchen. Plant built in 1948. Unlimited possibilities. For information contact: A. W. STEPHENS, P.O. Box "D", National City, California.

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